

FOOD
HEAVEN

Cake Decoration HEAVEN[®]

SUMMER 2015

Fun & colourful
bakes for
summer parties

Polka pearl
peony cake,
p70

50
MUST-TRY
PROJECTS

TECHNIQUE

Paint effects

Try a new
technique with
our guide to
painting cakes

How to...

Give your cake
a professional
finish with
new textures

BEGINNER'S
GUIDE TO
PIPING

Wedding Special!

SUMMER DESIGNS TO INSPIRE FOR EVERY OCCASION
Father's Day ✱ **Christenings** ✱ **Birthdays** ✱ **Children's parties**



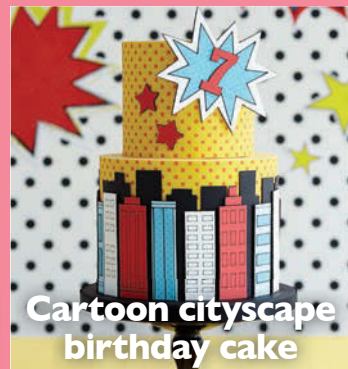
**Peggy Porschen's
summer symphony**



**Breakfast at
Tiffany's cake**



**Charleston feathers
wedding cake**



**Cartoon cityscape
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This issue's top picks



Sherry Hostler
This month we catch up with the founder of The Cake House to discuss how she set up her business, why embossing is the perfect technique for beginners and why she loves dog cakes. Discover all on page 114.



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Cover design

Polka pearl peony cake is taken from *Deliciously Decorated* by Charlotte White, photography by Dan Jones, published by Ryland Peters & Small. Find the cake on page 70.



Welcome



that special day even more perfect.

As we turn our attention towards spring and summer, one overwhelming theme takes over our cake decorating plans – wedding cakes. Whether you're planning a design for your own wedding or baking for a friend or family member, we've got plenty to inspire and delight this issue, from a feathered 1920s style bake to a colourful peacock creation and a pretty pinwheel cake. Whatever your skill level, you should find something that will make

Also this issue we help you take your cake decorating skills to the next level with three technical masterclasses. The first you will find from page 31 where you'll discover a basic guide to painting designs on cakes, followed by three easy projects to try. On page 63 you will learn how to make your own piping bags and then use them to decorate with different tips and styles. Finally, turn to page 96 to reveal the art of creating texture on your cakes. From simple buttercream waves to chalkboard and wood effects, master these new techniques and you will really start to make your cakes stand out from the rest. I hope you enjoy the issue and that it fills you with inspiration for making delicious cakes for summer weddings, parties, christenings and beyond. We'd love to see what you create, so please do share photos of your cakes over on our Facebook and Twitter pages – you can find the details on the left. See you next issue!

Sally

Sally Fitzgerald Senior Editor



Decorate it!
Take a look at some of our favourite new products available to brighten up your cakes on page 8, including Karen Davis' amazing peony mould, which helps you to create realistic wedding flowers in minutes!



Food Heaven
Cake Decoration Heaven is part of Food Heaven, a series of magazines which fulfil all your baking and decorating needs. Turn to page 38 to discover how you can save over £19 a year on your subscription.

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Turn your cakes into works of art with our painting guide on page 31.

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Never miss your favourite magazines with our subscription offers – £19 off *Food Heaven* on page 38 and a year free on food and lifestyle titles on page 98.



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P62 Candy-stripe and bowtie minis

Piping is an essential skill to master for decorating cakes and you can discover the tricks of the trade from Elizabeth Marek by turning to page 63...

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Wedding & Anniversary DECORATIONS



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P95 Black and white wedding cake



P90 Lace and dusky pink wedding cake



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P88 Lace wedding cake



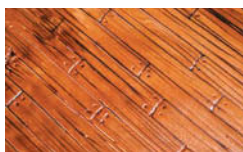
P86 White rose wedding cake

Meet the talented designer behind the pastel wedding cake on page 68 and the hickory dickory dock cake on page 102 – Sherry Hostler reveals her inspirations from cakes for dogs and winning awards to baking burlesque, turn to page 114...

The most important day in a couple's life deserves a truly extraordinary cake and we have a stunning selection of designs to choose from this issue, turn to page 66 to see the finest collection of wedding cakes to inspire you...



P97 Creating a chalkboard texture cake

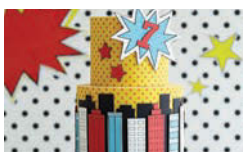


P97 Making a realistic wood texture cake

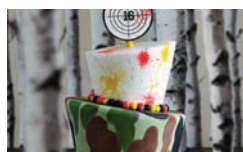


P104 Super spaceship cake

Baking for children is a special pleasure, because they appreciate a cake more than anyone. The designs beginning on page 100 are your guarantee of making a whole roomful of kids happy with pirates, spaceships, paintball and more...



P108 Superhero cityscape cake



P110 Paintball party cake



P96 Texturing a cake with buttercream

Learn how to give your cakes a range of fascinating textures, as Elizabeth Marek shows you how to mimic wood, steak and other textures, turn to page 96...



P100 Pirate birthday cake



P102 Hickory dickory dock birthday cake

Check out what's new in the cake decorating world on page 8...



P105 Mooing cow cupcakes



P106 Baby buttons and bunting cake

Cake Decoration HEAVEN®

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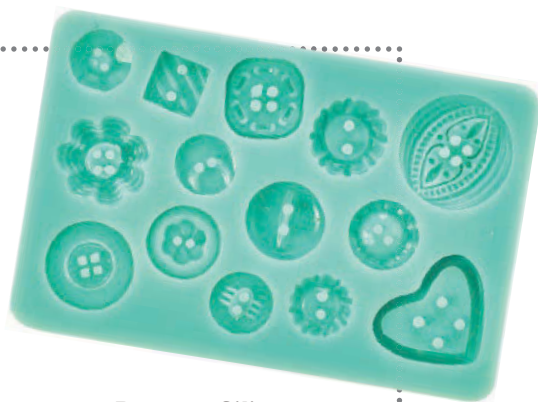
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Seasonal

DECORATIONS





Summer garden party cake

By Anna Puiy of Anna's Cake Delights
(www.annas-cake-delights.co.uk)

FOR THE CAKE

1 x 15cm (6in) deep sponge cake, crumb coated

1 x 20cm (8in) deep sponge cake, crumb coated

1 x 25cm (10in) deep sponge cake, crumb coated

TO DECORATE

1kg (2lb 2oz) pale green sugarpaste

800g (1lb 12oz) ivory sugarpaste

600g (1lb 5oz) pale pink sugarpaste

green, ivory and pale pink flower paste (as required)

decorative small bunting

buttercream (flavour of your choice)

EQUIPMENT

35cm (14in) cake drum

edible glue

cornflour

blossom flower cutters

medium and large non-stick rolling pins

large non-stick board

small leaf cutter

leaf/flower veiner tool

foam pad

sharp knife

small paintbrush

pale green ribbon

double-sided tape

lace ribbon

strong drinking straws

cake smoothers

palette knife

1 Roll out 500g (1lb 1oz) of ivory sugarpaste to cover the cake drum. Place the sugarpaste over the cake drum, smooth out and trim any excess to create a neat finish. Use double-sided tape around the circumference of the cake drum, add the ribbon and trim.

2 Take 50g (1¾oz) of ivory flower paste and roll out onto your non-stick board, coated with a small amount of cornflour to prevent the flower paste sticking to the rolling pin. Select the blossom flower cutter; then cut out a large selection of flowers. Use the veiner tool to mould the imprint into the flowers and set aside on a foam pad to harden. Repeat this same process with the pink flower paste, but use a different flower blossom cutter if possible to vary the shape and size of the flowers.

3 Roll out 250g (9oz) of green flower paste, then use the leaf cutter to punch out an array of leaves. Set aside on the foam pad to harden.

4 Pre-make your own bunting using suitable decorative paper and ribbon, or purchase from a good craft shop.

5 Roll out 1kg (2lb 2oz) of pale green sugarpaste to a thick and even consistency (around 5mm), then use this to cover the 25cm (10in) crumb-coated cake. Smooth and trim any excess sugarpaste to create a neat finish.

6 Place the cake onto the decorated cake drum with a small amount of buttercream placed between the cake and drum, this will secure the cake in place. Add your lace ribbon around the cake and attach it using a small amount of water mixed with sugarpaste, applied with a fine brush. Set the cake aside.

7 Roll out 800g (1lb 12oz) of ivory sugarpaste to a thick and even consistency (5mm), then use this to cover the 20cm (8in) crumb-coated cake. Smooth and trim any excess sugarpaste to create a neat finish.

8 Roll out 600g (1lb 5oz) of pale pink sugarpaste to a thick and even consistency (5mm), then use this to cover the 15cm (6in) crumb coated cake. Smooth and trim any excess sugarpaste to create a neat finish.

9 The cake tiers need to be supported and a cheap and easy method is to use strong drinking straws, pushed through the tiers so they protrude through to the cake drum. The bottom tier will need about seven straws, cut flush with the top of the cake. The middle tier will require five straws, again cut flush with the top of the cake. This will provide a strong foundation for the tiers above, to allow the cakes to be stacked on top of each other.

10 Once you are happy that the cake is supported, arrange the flowers on the outer top edges of the cake tiers and secure in place with edible glue.

11 Finally, attach the bunting to the top tier.





This project is from *Chocolate Modelling Cake Toppers* – 101 tasty ideas for candy clay, modelling chocolate and other fondant alternatives by Ramla Khan, with photography by Ian Garlick. Published by Apple Press, £12.99.

Whimsical woodlands

By Ramla Khan

FOR THE CAKE

two tiered cake of your choice

TO DECORATE

modelling chocolate coloured white, pale pink, pink, dark red, green, dark yellow, pale brown, dark brown, black and pale green

edible glue

green or lilac, white, deep red, gold and brown or orange petal dust

white royal icing (or white hundreds and thousands)

confectioner's glaze

tylose powder

SPECIAL EQUIPMENT

cutters – small circles in two sizes, small and medium rose petals, small blossom, rose calyx, maple leaf (plus veiner), hydrangea (plus veiner), miniature flower and leaf, small circular, small triangle, scalloped circle and circles in 4 sizes
rolling pin

foam drying tray and pad

dusting brush

cocktail sticks

half-ball mould (optional)

rejuvenator spirit

paintbrushes

pastry bag

small round and size 00 round

pipng nozzles

ball tool

tissue paper or clingfilm

star taper cone tool

flower former

24-gauge and 18-gauge florist's wire

florist's foam

green florist tape

wire cutter

FOR THE POMPOMS

- 1 Roll out some modelling chocolate as thinly as possible. Cut out six shapes using a scalloped circle cutter.
- 2 Place a shape on the foam pad. Roll a ball tool around on the edges of the shape to curl them. Make sure the ball is half on the chocolate and half on the pad and use light pressure to avoid tearing the shape. Repeat with the remaining shapes.
- 3 Layer five of the shapes, using edible glue to secure each in the centre. Place scrunched-up tissue paper or clingfilm between layers at the edges to separate them and to help create a frill effect.
- 4 Fold the last shape in half and in half again. Secure it inside the pompom centre with edible glue. Leave to dry for 2 hours. Remove the tissue paper from between the layers of the frilly pompom.

FOR THE HYDRANGEAS

- 1 Roll out some modelling chocolate to thickness of 1-2mm. Cut out a flower using the hydrangea cutter.

- 2 Place the flower into the hydrangea veiner (you may need to dust the mould with cornflour if the veiner or chocolate is sticky). Push down the hydrangea veiner, then remove the chocolate from the mould. Place it onto a foam drying tray to shape the flower. Leave to dry.
- 3 Once dry, give the centre of the flower a dusting of green or lilac petal dust.

FOR THE MUSHROOMS

- 1 Roll white modelling chocolate into a small ball, then roll this into a tapered length that is roughly 2.5cm (1in) long. Flatten the wider end into a base.
- 2 Insert a cocktail stick into the top of the taper, with the stick tip protruding from the top by 5mm (¼in). Leave it to dry.
- 3 Roll dark pink modelling chocolate into a ball roughly 2.5cm (1in) wide. Push a finger into the middle to make a semicircle. Alternatively, if you have one, use a half-ball mould to make this shape.
- 4 Mix some white petal dust with rejuvenator spirit and use this to paint the white spots onto the mushroom cap.
- 5 Once the mushroom stem is dry, place the cap onto the cocktail stick protruding from the stem to secure it.

FOR THE BERRIES

- 1 Roll dark red modelling chocolate into two balls. Slightly taper the end of one ball to mimic a strawberry shape. Taper one end of the other ball and flatten it on top for a raspberry shape.
- 2 Roll out tiny balls of dark red modelling chocolate, then stick them onto the surface of the raspberry using edible glue. Flatten each of them once they are attached, and ensure there are no gaps in between them. Leave it to set.
- 3 Use the end of a paintbrush or a cocktail stick to make indents all over the strawberry. Roll out green modelling chocolate to a thickness of 1mm. Use a rose calyx cutter to cut the strawberry leaf and secure to the top of the strawberry using edible glue.
- 4 Using the fine nozzle, pipe white royal icing into each indent on the strawberry to look like seeds. Alternatively, push a white hundreds and thousands sugar ball into each of the indents. Leave to set for 2 hours. Paint both berries with confectioner's glaze and leave to dry for 20 minutes. Give the berries a second coat of glaze and leave to dry.

FOR THE LEAVES

- 1 Knead some tylose powder into dark yellow modelling chocolate. Roll out the

chocolate to a thickness of 2mm. Use a maple leaf cutter to make leaf shapes and add the pattern of the veins. Place the leaves over the ridges of a foam drying tray and leave them to dry.

- 2 Dust the maple leaves with petal dust in an orange colour.

FOR THE FLOWER ARCH

- 1 Roll white modelling chocolate into 10 tiny balls. Dip the tip of a 4cm (1½in) length of 24-gauge wire into edible glue, then insert into a ball. Push the other end of the wire into florist's foam. Roll out chocolate to a thickness of 1mm. Use miniature cutters to make flower and leaf shapes. Pierce the loose end of the prepared wire through the centre of a flower and pull it through to bring the flower up to the ball. Use edible glue to secure the flower to the ball.
- 2 To create a leaf stem, insert the end of a length of wire that has been dipped in edible glue into a leaf shape. Push the other end of the wire into florist's foam and leave to dry. Use petal dust of your choice to colour the flowers and leaves.
- 3 Wrap green florist's tape around the wire to cover its length. Repeat with the remaining flowers and prepared wires.
- 4 Curve a length of 18-gauge florist's wire into an arch and trim it to your required size. Attach the flowers and leaves to the arch using florist's tape, starting with one flower at the top-centre of the arch and working down one side, wrapping tape around the wires of the flowers and leaves. Work down the other side of the arch in the same way.

FOR THE ACORNS

- 1 Roll pale brown modelling chocolate into a ball, then shape it into an oval.
- 2 Roll a tiny ball and flatten it into a cylinder. Use edible glue to attach it at one end of the oval for the acorn tip.
- 3 Roll out dark brown modelling chocolate to 1-2mm thick. Use a small circle cutter to make a circle. Wrap this around the ball, so that it extends half way up its length, and attach it using edible glue.
- 4 Use the corner of a triangle cutter to make indents in the chocolate to mimic the texture of an acorn shell. Leave it to dry for 20 minutes.
- 5 Give the acorn, and not the dark brown shell, a coating of confectioner's glaze. Leave it to dry.

FOR THE OWL

- 1 Roll dark brown modelling chocolate into a large ball. Push down the top of

the ball and pinch out both sides with your fingers to create the owl's ears. Flatten the body gently with the palm of your hand. Leave it to dry.

- 2 Roll out white modelling chocolate to a thickness of 1mm. Use the larger circle cutter to cut out two circles for the eyes. Attach these using edible glue. Roll out black modelling chocolate to a thickness of 1mm. Use the smaller circle cutter to cut two circles for the pupils. Attach to the white circles using edible glue. Use a small round piping nozzle to cut two tiny circles from white modelling chocolate. Attach these to the pupils in the same way to give the eyes highlights.
- 3 Roll out pale pink modelling chocolate to a thickness of 1mm. Use the small rose petal cutter to cut six petals. Use edible glue to attach these to the owl's body in overlapping layers in a triangular shape, starting at the bottom. Offset the petals in each layer to create a scalloped effect.
- 4 Roll out dark brown modelling chocolate to a thickness of 1mm. Use the large rose petal cutter to cut two petal shapes. Use edible glue to attach to the sides of the owl to form wings.
- 5 To make the beak, roll light brown modelling chocolate into a small ball, then flatten it and pinch one side to form the beak. Attach this below the eyes using edible glue. Cut out a tiny blossom shape from the rolled-out pink modelling chocolate using the small blossom cutter. Attach this to the base of an ear using edible glue. Leave it to dry.

FOR THE RANUNCULUS

- 1 Roll pale green modelling chocolate into a medium-sized ball. Use a star tool to make an indent in the centre of the ball.
- 2 Using the smallest circle cutters, make two circular indents of different sizes around the star shape.
- 3 Roll out pink modelling chocolate to a thickness of 1mm. Using the third largest circle cutter, cut out 10 circles.
- 4 To attach the first petal layer, position five circles around the green ball, overlapping each petal and securing them with edible glue. Make sure the indented circles in the ball remain visible.
- 5 Attach five more circles in the same way to complete the next layer of petals.
- 6 Using the largest cutter, cut 20 circles of rolled out pink modelling chocolate. Attach these to the flower in the same way as before, ensuring you overlap the petals as you go. Place the flower in a flower former and leave it to dry.



Beach cake

By Marie McGrath
(www.mariesbakehouse.co.uk)

FOR THE CAKE

one 20cm (8in) round cake, 15cm (6in) high

TO DECORATE

2kg (4lb 4oz) white sugarpaste
buttercream
colours – Sugarflair ice blue, navy and deep purple; Rainbow Dust brown, green, red and yellow
edible glue or cooled boiled water
4 digestive biscuits

SPECIAL EQUIPMENT

25cm (10in) round cake board
sharp knife
ribbon

TO CREATE THE WAVES

- 1 Split, fill, stack and crumb coat your cake, then cover with a thin layer of sugarpaste. You can cover it the palest shade of blue that you are going to use, or leave it white. Don't worry about it being a perfect covering, you will be covering it all as you decorate.
- 2 Colour a small amount of sugarpaste using your palest blue. Roll it out and cut it into rectangles (mine are about 2.5cm (1in) wide), then cut a curve along the top of the rectangle to create a wave, leaving the bottom part straight. Stick them round the top of the cake, using edible glue or water to stick them to the sugarpaste covering the cake. Slightly overlap each curved strip as you go. This top layer should come higher than the top of the cake, as this will help the 'sand' to stay in place later. Gently pull parts of the curve outwards to help create the feel of movement.
- 3 Colour the next lot of sugarpaste, adding more colour this time, so it is darker/brighter than the first strip. Repeat the cutting process from step 2. Attach these to the cake, staggering the biggest part of the curve so they are not all in the same place down the cake. Also, overlap the last strip you added so you can't see the cake underneath. Add all the way around the cake again and gently pull parts of the curve outwards again.
- 4 Repeat this for each layer moving down the cake, except the final layer. I added more ice blue each time until I got to the sixth layer, when I then added some navy to create a darker shade. The last two layers also had some deep purple added to deepen the colour further still.
- 5 Before you reach the final layer, use the same paste colour to cover the board. Roll a long sausage of paste and roll it flat. Cut a straight edge – this will go next to the cake. Stick it to the board and trim the edge. Add the final curved layer of the waves to the cake, making sure the straight edge sits on the paste covering the board.

TO CREATE THE PALM TREE

- 1 Make some brown paste and use to create a cone shape. Flatten the top.
- 2 Roll out some brown paste, cut it into

long rectangles and then from these, cut small triangles.

- 3 Starting at the top of the cone, stick the triangles point up, layering slightly as you move around the cone. Pull the tips of the triangles outwards to create some movement. Then move on to the second row, moving round the cone, overlapping with the previous triangle in the row and the row above. Again pull the tips of the triangles outwards.
- 4 Repeat this until the palm tree is covered.
- 5 Make and roll out some green paste and freehand cut some leaf shapes. Down each side of the leaf, cut slits into the paste, about four or five each side. Stick these to the top of the tree, but not flat against it to help create shape and height. I used about 15 leaves for my tree.

TO CREATE THE BEACH TOWEL

- 1 Make and roll out some yellow paste and cut it into thin strips. Make and roll out red paste and cut it into a rectangle.
- 2 Stick the yellow thin strips across the red rectangle, leaving an equal space in between each one.
- 3 Cut it down to the size of towel you would like if it seems a bit long, then trim the sides of the towel so it is tidy. At each end of the towel, cut small slits into the paste to create a fringe.
- 4 You can leave your towel flat or bunch it up in a couple of places to add a bit more interest.

TO CREATE THE BEACH SCENE

- 1 Stick the palm tree to the top of the cake, slightly off centre.
- 2 Crumble the digestive biscuits and add them to the top of the cake. This is easier to do using a spoon to pour them onto the cake, then use a large paintbrush to move them round to fill all the spaces. This will stop the crumbs from becoming too flat.
- 3 Position the towel on the sand. If you want to stick it down, just move a little of the crumbs to one side and stick it to the cake there.
- 4 Add a ribbon to the cake board to finish off the cake.



Patchwork owl cake and biscuits

By Renshaw (www.renshawbaking.com)

FOR THE CAKE

cake of your choice, shaped and layered
jam and buttercream

TO DECORATE

6 x 250g (9oz) Renshaw pink marzipan
2 x 250g (9oz) Renshaw green marzipan
1 x 250g (9oz) Renshaw red marzipan
1 x 250g (9oz) Renshaw yellow marzipan
1 x 250g (9oz) Renshaw blue marzipan
1 x 1 kg (2lb 2oz) Renshaw original
marzipan – white
2 x 250g (9oz) Renshaw Duck Egg Blue
Ready to Roll Icing

FOR THE SHORTBREAD BISCUITS

125g (4oz) butter or margarine
55g (2oz) caster sugar
180g (6oz) plain flour, sieved

TO DECORATE

1 x 250g (9oz) Renshaw green marzipan
1 x 250g (9oz) Renshaw yellow marzipan
1 x 250g (9oz) Renshaw black marzipan

1 x 250g (9oz) Renshaw pink marzipan

1 x 250g (9oz) Renshaw red marzipan

1 x 250g (9oz) Renshaw blue marzipan

apricot jam, warmed

SPECIAL EQUIPMENT

25cm (10in) round board

carving knife

palette knife

plastic ribbon cutters

oval and round cutters

heart plungers

daisy and blossom plunger cutters

heart cutters

cooled boiled water

brushes

smoother

textured rolling pin or

embossing mats

rolling pin

oval and round cutters (various sizes)

TO CREATE THE CAKE

1 Once the cake is baked, let it cool and then remove from the tin. Trim and shape the cake into an owl shape using a carving knife.

2 Layer the cake with alternate layers of jam and buttercream. Skim the outside with a thin layer of buttercream.

3 Knead the duck egg blue ready to roll icing until it's pliable and roll out on a clean, dry surface lightly dusted with icing sugar. Lightly brush the cake board with water and cover with the icing. Use a smoother on the icing and then trim off any excess.

4 Knead the pink marzipan until pliable and roll out on a clean, dry surface lightly dusted with icing sugar. Use to cover the owl shape, unfolding any pleats and creases as you go. Carefully place the cake in the middle of the board.

5 Knead the green marzipan until pliable and roll out on a clean, dry surface lightly dusted with icing sugar. Use a textured rolling pin, embossing mat or simply put the markings on by hand using a Dresden



tool. Use a large oval cutter to cut out an oval shape for the owl's chest. Attach to the owl's belly using a small amount of water. Using contrasting colours, cut out some hearts and stick to the belly as shown in the picture.

- 6 Knead the blue, green and yellow marzipans until pliable and roll out on a clean, dry surface lightly dusted with icing sugar. Use a plastic ribbon cutter to cut strips of each colour. Overlay the strips, alternating colours to achieve a feather effect and securing with a little water. Use an oval cutter to cut out two wings. Attach the wings to the sides of the owl using a little water.
- 7 Colour some white marzipan brown with food colouring or use a little cocoa powder to achieve the correct shade. Roll long tapered twig shapes and begin building the nest around the base of the owl. Use a little water if required to stick all the shapes together. Mark in bark effects using the back of a knife or a Dresden tool.
- 8 For the eyes, knead the red, yellow, blue and white marzipans until pliable and roll out on a clean, dry surface lightly dusted with icing sugar. Use a large daisy plunger to cut out two red marzipan bases. Use a circle cutter to cut yellow marzipan circles and attach with a little water at the centre of the red daisies. Repeat the process to layer on a red blossom, blue circle and white circle. Trim the edges where the eyes will overlap and attach to the cake with a little water.

- 9 Create the beak by shaping a small ball of yellow marzipan. Shape it into a cone and flatten. Mark in the beak line and attach to the owl.

TO BAKE THE BISCUITS

- 1 Preheat the oven to 190°C/Gas Mark 5.
- 2 Cream together the butter and sugar until it's nice and smooth, then gradually stir in the flour to form a smooth paste.
- 3 Wrap the shortbread in clingfilm and leave to rest in the fridge for 30 minutes.
- 4 Knead the dough lightly and roll out to the desired thickness, use an oval cutter to create the owl biscuit base. Using just the top of the cutter, take a small piece out of the top of the oval to make the owl ears.
- 5 Place the ovals on a greased and lined baking tray and bake in the oven for 15-20 minutes until pale-golden brown.
- 6 Remove from the oven and leave to cool on a cooling rack for 30 minutes.

TO DECORATE THE BISCUITS

- 1 Knead the marzipan on a clean, dry surface until pliable. Dust the surface with a little icing sugar if required. Roll out to your desired thickness.
- 2 Cut the shape of the owl using the same process as you did for the biscuit base. Repeat for the other colours. Use the same oval cutter to cut out the wings. Save any spare shapes as they can be used on a contrasting coloured owl.
- 3 Brush the front of the biscuit with apricot jam and place the matching owl shape

onto the prepared biscuit. Lightly press down to attach.

- 4 Cut out a circle of marzipan in your desired colour and attach to the owl to make his belly. This part can be textured first using products such as embossing mats and textured rolling pins. As an alternative, try making a feather pattern by using small circles or triangles of marzipan and attach these as shown in the image.
- 5 Attach the wings as shown, making sure you overlap the belly slightly. Use a little cooled boiled water to ensure the marzipan shapes stick to each other.
- 6 Create the eyes with the various sized circle cutters and plungers.
- 7 Create a beak by taking a small ball of yellow marzipan, shape into a cone and flatten. Attach with a little water.
- 8 Add any other attachments you want, like flowers and little bows.

TIP1 If you're short on time use the Renshaw chocolate flavoured Ready to Roll icing instead of colouring up your own marzipan for the nest.

TIP2 Working with marzipan can create a sticky layer on your hands. Wash and dry them at regular intervals and dust your hands with a little icing sugar. Especially when covering the cake.

TIP3 This cake design works really well as a 3D flat cake.

Summer symphony cake

By Peggy Porschen

FOR THE CAKE

10cm (4in) round Victoria sponge, soaked with vanilla syrup, layered with vanilla, chocolate and strawberry buttercream, covered with 400g (14oz) each of marzipan and pastel pink sugarpaste

15cm (6in) round Victoria sponge (prepared as above), covered with 600g (1lb 5oz) each of marzipan and pistachio sugarpaste

20cm (8in) round Victoria sponge (prepared as above), covered with 850g (1lb 14oz) each of marzipan and ivory sugarpaste

25cm (10in) square Victoria sponge (prepared as above), covered with 1.25kg (2lb 8oz) each of marzipan and pistachio sugarpaste

TO DECORATE

**32.5cm (13in) square cake board, covered with 950g (2lb) pastel pink sugarpaste
about 500g (1lb 1oz) royal icing
ivory, pink and moss-green food colours**

**about 250g (9oz) sugarpaste
small amount of gum tragacanth
small amount of white vegetable fat
edible glue or alcohol
icing sugar for dusting**

1.2m (4ft) ivory satin ribbon, 7mm width

1.2m (4ft) Neapolitan stripes ribbon, 25mm width; 1.5m (5ft) Neapolitan stripes ribbon, 35mm width

1.3m (4ft) pastel-pink satin ribbon, 15mm width; 50cm (20in) pastel-pink satin ribbon, 7mm width

SPECIAL EQUIPMENT

12 plastic dowels

20cm (8in) cake board as a template

several paper piping bags

tilting turntable

small rolling pin

small lattice-impression rolling pin

round 3.5cm (1½in) and small round 5mm (¼in) pastry cutters

- 1** Mark positions for dowels on all but the smallest cake. Push four dowels into place on each of the three cakes.
- 2** Spread a thin layer of icing in the middle of the iced cake board and place the 25cm (10in) square tier on it.
- 3** Now spread a little icing in the middle of the top of the 25cm (10in) tier and place the 20cm (8in) ivory tier on top. Let set for about half an hour.
- 4** While it dries, use the 20cm (8in) cake board centred on top of the second tier as a guide to scratch a circle. Poke tiny holes along the line at 1cm (½in) intervals, showing where to pipe stripes.
- 5** Prepare piping bags for the stripes, one with pastel pink and another with pistachio green soft-peak royal icing.
- 6** Place the ivory ribbon around the base of the second tier and stick down the ends with icing at the back.
- 7** Place the stacked tiers on the turntable and slightly tilt away from you. Pipe green lines down the side, starting at the little holes and moving the bag straight down to the bottom, finishing with a small dot.
- 8** Pipe a pastel pink stripe in between every other green one, finishing in the same way with a small dot at the base. Leave to dry.

9 For the third tier, mix about 200g (7oz) sugarpaste with a little ivory colour and a little gum tragacanth to make it more flexible. Place the paste on a lightly greased plastic board and roll out to about 2mm thick.

10 For the wafer-effect pattern, roll over the paste once with the lattice-embossed rolling pin, keeping the pressure the same at all times.

11 Using the larger cutter, cut out discs and stick them evenly around the cake using edible glue. Put the third tier in place on top of the second, fixing it with icing.

12 For the top tier, divide the remaining sugarpaste into three. Keep one ivory and mix the other two with pink food colour to make one light pink and the other dark pink.

13 Roll all colours of paste out to about 1mm thick and cut out little dots using the smaller circle cutter. Stick these randomly all over the top tier, using glue or clear alcohol.

14 Place the narrow Neapolitan ribbon around the base of the bottom tier and secure it with icing. Repeat the process with the wider pastel pink ribbon on the cake board.

15 Put the top tier in position on the third tier, securing it with royal icing. Place the narrower pastel pink ribbon around the base of the top tier, sticking it in place with icing.

16 Tie the wider Neapolitan ribbon into a bow and, using icing, stick it on the side of the top tier, resting on the third tier. Snip the ribbon tails in a v shape.





This project is from
Cake Chic by Peggy
Porschen, photography
by Georgia Glynn
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Father's Day chocolate tiered cake

By Joanna Farrow

FOR THE CAKE

8 chocolate cupcakes in blue cases
25cm (10in) and 10cm (4in) round rich chocolate cakes

TO DECORATE

500g (1lb 1oz) dark chocolate ganache

1.3kg (3lb) chocolate ready-to-roll icing

icing sugar, for dusting

100g (3½oz) each of blue and green ready-to-roll icing

handful of blue, green and brown candy-coated chocolate sweets

50cm (20in) blue ribbon, 1cm (½in) wide

- 1** Put a third of the chocolate ganache in a large piping bag fitted with a 1cm (½in) star nozzle and pipe swirls onto the cupcakes. Place the large chocolate cake on a 33cm (13in) cake board. Put the small chocolate cake on a baking sheet lined with baking paper.
- 2** Spread the remaining chocolate ganache over the top and sides of both cakes, using a palette knife to spread it in a smooth layer.
- 3** Roll out 900g (2lb) of the chocolate ready-to-roll icing thinly on a surface lightly dusted with icing sugar and use to cover the large cake. Reserve the trimmings. Cover the small cake with a further 300g (10½oz) of the icing. Once you have trimmed off the excess icing from around the base, carefully position the small cake on top of the large one, in the centre. Use the trimmings and the remaining icing to cover the cake board and then leave to firm up overnight before decorating.
- 4** Thinly roll out half the blue and green icings, as before, and cut out a selection of circles using small round cutters. Position them around the sides of the cakes, securing in place with a dampened paintbrush. Roll out any trimmings and the remaining icings to make more circles for decoration.
- 5** Arrange seven of the cupcakes around the edge of the lower tier and one on the top tier, scattering them with the sweets. Wrap the blue ribbon around the base of the larger cake and the cake board, securing with a dressmaker's pin.



Recipe from *Easy Cake Decorating* part of Parragon Books' range of Love Food cookbooks:
www.parragon.com/lovefood



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Father's Day bowtie cake

By Krystle and Felicity from
Juniper Cakery
(junipercakery.co.uk)

FOR THE CAKE

**one circle cake (any size you wish),
iced with white sugarpaste**

TO DECORATE

red modelling paste

white, blue and yellow sugarpaste

confectioner's glaze

black ribbon

white candy melts

SPECIAL EQUIPMENT

edible glue

small sharp knife

letter cutters

5cm (2in) diameter circle cutter

paintbrushes

quilting tool/wheel

**pipng tip with a 2.5cm (1 in) round
base and one that's about 4-5mm
(¼in) smaller**

small plain round writing piping tip

ruler

veining tool

pizza or pastry cutter wheel

rolling pin

clingfilm

1 Take your freshly iced white circle cake and create the shirt front detail with a ruler, quilting tool and veining tool. To do this, use the thickness of the ruler as a guide. Your quilting 'stitches' should run along either side of the ruler. A plain veined line should run around 5mm (¼in) outside of this. Remember to do this while your sugarpaste icing is still soft and pliable.

2 Roll out some white sugarpaste to a thickness of around 5mm (¼in) and cut out a few small circles with the 2.5cm (1 in) base of your piping tip.

3 Indent with the smaller piping tip base and then add the centre button detail with the tip of the small round writing tip.

4 Attach the buttons along the middle of your shirt detail with edible glue.

5 To make the bow tie, cut out two large and equal sized rectangles of rolled red modelling paste for each loop of the tie. Ours measured 10cm (4in) in length by 6cm (2½in) in height. Place a wad of clingfilm in the middle of each rectangle and fold over. Pinch the edges where each loop meets and taper carefully with a pastry cutting wheel. You should then see the main feature of the bow tie really take shape! Stand each loop up with a wadding of clingfilm supporting the centre where the loops meet. Use melted candy melts to fix the loops together. For the bow tie's band, cut out an oblong shape around 15cm (6in) in length. Carefully wrap this around the centre of the bow tie. Attach with edible glue and leave to set.

6 Add the polkadots by cutting out a series of white sugarpaste circles with a small round piping tip and attach them with a little edible glue. Leave to set.

7 To add the pocket to the front of the cake, roll out some white sugarpaste to a thickness of around 3-4mm and cut out a square or rectangular shape. Using the quilting tool, add the stitching detail. Attach to your cake with some edible glue. To add a little shape or movement, leave the top edge of the pocket uncoated with edible glue and use the

end of a paint brush to carefully push and tweak the pocket.

8 For the Father's Day badge, cut out a circle of blue sugarpaste with your 5cm (2in) circle cutter. Roll out some thin yellow sugarpaste and cut out another circle before using a small sharp knife to cut a jagged edge from the yellow layer. Cut out the letters D, A and D from some thinly rolled out red modelling paste and attach these onto the base of your badge with edible glue. Add a shiny coating and look with some painted on confectioner's glaze.

9 When your bow tie has fully set, attach to the front with melted white candy melts. Hold in place until secure.

10 Finally, trim your cake with a little black ribbon held at the back with a dab of melted white candy melts.

Vintage rose heart panel cake

By Rainbow Dust
(www.rainbowdust.co.uk)

FOR THE CAKE

10cm (4in), 15cm (6in) and 20cm (8in) round cakes

TO DECORATE

2kg (4lb 4oz) white sugarpaste

icing sugar, for dusting

jam

buttercream

small amount of royal icing in a piping bag

Rainbow Dust Paint It! colours – Cerise, Hot Pink, Christmas Green and Spring Green

Rainbow Dust Metallic Food Paint – Dark Gold

Rainbow Dust ProGel – Sky Blue and Pink

edible glue

tylo powder

SPECIAL EQUIPMENT

30.5cm (12in) round 12mm (½in) cake board

10cm (4in) and 15cm (6in) round 1mm thin boards

rolling pin, edger and smoother

sharp knife

flat and thin brushes

dowels

pale blue ribbon for drum board

10cm (4in) heart shape cutter

palette and acetate sheet

- 1 Colour all but 200g (7oz) sugarpaste with pink ProGel. Fill the cakes with jam and buttercream, cover with the pink sugarpaste and leave to firm overnight. Dowel and stack the cakes.
- 2 Colour the remaining 200g (7oz) of sugarpaste with the sky blue ProGel, add ½ tsp tylo powder and knead in well. Roll and cut out three hearts and leave to dry. With the remaining sugarpaste, roll out three thin sausage shapes using a smoother to roll back and forth for a more even and straight finish. Brush around the base of each cake with edible glue, attach the sausage shapes around each cake and trim off any excess paste.
- 3 Once the heart shapes have dried firm you can paint your design onto them. Always practise first until you are confident enough to paint onto the heart shapes. Pour a small amount of each colour into your pallet tray – have a container of water nearby to rinse your brush with when needed and also a piece of acetate. This is to brush off any excess paint you might have on your brush before painting.
- 4 Double load your brush, one corner with cerise and the opposite corner with hot pink, brushing any excess onto your acetate sheet. Start the first petal by applying gentle pressure while moving your brush in a wiggle motion, curving round slightly to create a petal shape. Continue in this way until you have a circle of five petals in total (below left), leaving a gap in the centre.
- 5 To paint the bud shape in the centre, double load your brush as before, and with the chisel edge of the brush paint a curved bridge shape. Again with the chisel edge of the brush, paint a U shape underneath. To finish, place the brush on its chisel edge, pressing down slightly, creating a comma shape around the bud, and bring the brush back up onto its chisel edge.
- 6 For the leaves, double load your brush with Christmas green and spring green, not forgetting to brush any excess onto your acetate sheet. Place the brush onto its chisel edge, slightly pressing the brush down to fan it out in a sliding motion, releasing the pressure as you bring the brush back onto its chisel edge. Turn your brush over and use the same method, making sure you slide the chisel edge to match up to the first leaf. Finally, paint a stalk using the chisel edge of the brush through the centre of the leaf.
- 7 Leave overnight to dry, then paint a fine edge line around the petals, bud and leaves with dark gold Rainbow Dust Metallic Food Paint, then attach to the cake tiers.
- 8 Once you have mastered this simple painting technique you can use the same design on cupcakes or even cookies.



Project and photography © Rainbow Dust Colours Ltd (www.rainbowdust.co.uk)





Christening cake

By Zoe Clark

FOR THE CAKE

one 13cm (5in) round cake, 11.5cm (4½in) deep and one 20cm (8in) round cake, 13cm (5in) deep, prepared and iced in pale ivory sugarpaste 12-24 hours in advance

TO DECORATE

100g (3½oz) chocolate-flavoured sugarpaste and ½ tsp CMC

75g (2¾oz) white flower paste

35g (1¼oz) white sugarpaste

white vegetable fat (shortening)

printed edible paper

¼ quantity white royal icing, made from 500g (1lb 1oz) icing sugar,

2 medium free-range egg whites and 75ml (2½fl oz) water

ivory food colouring

edible glue

SPECIAL EQUIPMENT

one 28cm (11in) round cake board, covered in pale green sugarpaste

3 hollow pieces of dowel, cut to size

1.5cm (¾in) beige ribbon with cream spots grosgrain, green satin

measuring tape

needle scribe or pointed tool

sugar gun

edible pen

small, sharp scissors

small paper piping bag

no. 1 piping tip

1 To assemble the cake, dowel the two cake tiers and then set them up on the iced cake board.

2 Secure the spotted grosgrain ribbon around the base of both tiers.

3 Using a measuring tape and a needle scribe or pointed tool, mark four points on the base of the top tier an equal distance apart and around the top edge of the cake. Repeat for the bottom tier but marking five points instead of four. To make the washing-line poles, knead the CMC into the chocolate sugarpaste so that it becomes a little firmer. Roll about 8-9g (¼oz) into a long, thin sausage shape, first using your hands and then with an icing smoother to help create an even shape. The sausage should be 2-3mm (about ⅛in) thick and at least 30cm (12in) long – enough for two washing-line poles. Cut the sausage in half and set the pieces aside while you make seven more pieces for the two tiers. Trim the sausages neatly at one end and then stick them onto the cake at each point with a small amount of edible glue. Trim the poles at the top of the cake with a small, sharp knife.

4 For the washing lines, knead 25g (1oz) white flower paste into 35g (1¼oz) white sugarpaste and 3-4 teaspoons of white vegetable fat. Push the paste into the sugar gun fitted with a 1mm hole attachment. Dab a small amount of edible glue on the cake just above one of the poles and above the pole to the right (if you are right-handed), and then another small amount on the cake in a curve in between the poles where the washing-line string will go. Start squeezing out the paste and allow it to hang over the first pole for support. Continue squeezing and guide the icing across to the pole on the right, allowing it to drop down slightly in between both of them. When you get to the other side, let the icing hang over the pole for support and break away the excess by pinching it. Neatly trim away the excess icing with a small, sharp knife. Repeat this process around both cakes to complete the washing lines.

5 For the baby clothes, draw some clothes templates onto paper and cut out, then lay them on the sheets of printed edible paper and draw around them with an edible pen. Cut them out with small, sharp scissors. You will need a mixture of different shapes of clothes and patterns,

and a total of 12 items of clothing for the top tier and 15 for the bottom. Keep the sheets of printed edible paper and any cut pieces (still on their backing paper) in a plastic sleeve until you are ready to use them.

6 You can design your own patterns and print them out on an edible printer or email them to a sugarcraft supplier to print them for you. Otherwise, use cut-out pieces of coloured flower paste.

7 Roll out about 25g (1oz) of white flower paste to 1mm thick. Choose your first item of clothing and cut a piece of flower paste slightly smaller than the edible paper shape. It doesn't have to be exactly the same shape, as it is just used to support the paper shape underneath so that it stands slightly proud of the surface of the cake. Stick the flower paste shape to the cake underneath the washing line where you will be hanging the clothes with edible glue. Peel the edible paper from its backing sheet and, using the tiniest amount of edible glue, stick it onto the flower paste shape, making sure that the top of the clothing is touching the washing line.

8 Repeat this process until all the items of clothing are hanging on the washing lines around the two tiers.

9 For the pegs, colour about 2 tsp of royal icing with ivory food colouring until you have a light brown/caramel colour. Fill a small paper piping bag fitted with a no. 1 piping tip with the icing and pipe two short lines at the top of each item of clothing as if securing the clothes to the washing lines. For the bib ties, fill another paper piping bag fitted with the no. 1 tip with some white royal icing and pipe a little squiggle either side of the top of each bib.

10 Roll nine tiny balls from the firm brown sugarpaste and stick one to the top of each pole with edible glue.

11 Finish by securing the green ribbon around the base board.

TIP Stick on the middle pieces of clothing between each pole first, then the two ones on either side so that they are evenly placed.

Project and photography taken from *The Cake Parlour* by Zoe Clark, published by David & Charles, £14.99

Strawberry tea cake

By Fiona Pearce

FOR THE CAKE

enough cake to cut out three 15cm (6in) circles about 4cm (1½in) high

TO DECORATE

400g (14oz) buttercream
sugarpaste – 100g (3½oz) each
peach and red; 500g (1lb 2oz) shell
pink; 200g (7oz) white; 30g (1oz)
each dark pink and green

1 tbsp royal icing in a piping bag
fitted with a no. 2 round piping tip

SPECIAL EQUIPMENT

15cm (6in) round cake card
20cm (8in) round cake drum
covered with shell pink sugarpaste
and edged with ribbon
cutters – small calyx and small
blossom plunger
long, thin paintbrush (or dowel)
scribing tool
foam mat
ball tool

PREPARING THE CAKE

- 1 Trim the crust off the cake with a serrated knife. Place the round cake card on top of the cake and cut around the card, being careful to hold your knife straight and not at an angle. Repeat this step to cut out three rounds of cake. If the rounds are not even in height, gently pull a cake leveller through each one to make them uniform.
- 2 Use a spatula or palette knife to spread the buttercream evenly onto the first layer of cake. Try not to add too much, otherwise it will ooze out of the side of the cake. Add the next layer of cake on top and spread the buttercream as before, then top with the third and final layer of cake.
- 3 Using a sharp knife, cut out a large slice of cake.
- 4 The next stage is to crumb coat the cake to hold the crumbs of cake in place. Spread buttercream over the side and top of the cake with the spatula. It is easiest to add more buttercream than you need to start with and then scrape off any excess once it has been applied evenly to the whole cake. Remember also to add buttercream into the section where the slice was removed. Aim to spread the buttercream over the cake so

that it is thin enough for the crumbs to show through.

- 5 Place the cake in the fridge until the crumb coat has set (about 1 hour). This will make the cake firm so that it is easier to apply the sugarpaste covering.
- 6 Once the crumb coat has set, knead the peach sugarpaste well until it is soft and pliable. Using a non-stick rolling pin, roll out the sugarpaste into a strip at least 11.5cm (4½in) high and long enough to cover where the slice of cake has been removed. Using the end of a long paintbrush (or a dowel), press the strip of sugarpaste into the cut-out section and use your hands to smooth it against the cake. Trim the edges of the paste with a knife in line with the base and top of the cake.
- 7 Using a large non-stick rolling pin, roll out the shell pink sugarpaste in a rough circle shape on a non-stick board until it is 5mm (¼in) thick. Lift the paste off the board with the rolling pin and lay it gently over the cake.
- 8 Use your hands to smooth the paste over the top and down the side of the cake, but not into the cut-out section. Try to work as quickly as possible to make sure that the paste doesn't tear on the edges of the cake. As the sugarpaste is smoothed down the side, you may find that it starts to form pleats towards the base of the cake. If so, gently lift the sugarpaste away from the side of the cake and smooth it down so that it lays flat against the cake. Don't smooth over the top of pleats, otherwise it will leave creases in your sugarpaste. Trim the paste around the cut-out section and then use a finger to gently blend the peach and shell pink sugarpastes together where they meet.
- 9 Trim off any excess sugarpaste from around the base of the cake with a small sharp knife.
- 10 Roll out the white sugarpaste into a rough circle at least 20cm (8in) in diameter. Place the round cake card on the centre of the sugarpaste. This will act as a template for the top of your cake. Use a knife to cut out a wavy edge about 2cm (¾in) away from the cake card. Gently place the white sugarpaste on top of the cake and smooth the wavy edges over the side of the cake. Use a knife to trim the sugarpaste that hangs into the cut-out section so that it is flush with the top of the cake.

- 11 To decorate the cut-out section, roll out two thin strips of white sugarpaste and two thin strips of dark pink sugarpaste (slightly thinner than the white strips). Attach the pink strips to the centre of each white strip using edible glue. These strips will represent the cake filling. If you would prefer a different faux filling, replace the pink strip with another coloured paste, e.g. brown to represent chocolate or yellow for lemon curd.

- 12 Attach the strips horizontally across the cut-out section of the cake with edible glue. It is easiest to use the end of a long, thin paintbrush to guide the strips into the narrowest point. Trim off any excess paste with a knife.

- 13 Attach the cake to the centre of the cake board with royal icing.

FOR THE STRAWBERRIES

- 1 Roll out a ball of red sugarpaste into a strawberry shape approximately 5cm (2in) long. Repeat this process to make six strawberries.
- 2 Roll out the green sugarpaste and use the small calyx cutter to cut out six calyxes. Attach a calyx to the top of each strawberry with edible glue.
- 3 Roll six small stems of green sugarpaste and attach one to each calyx with edible glue.
- 4 Use a scribing tool to indent little holes all over the surface of each strawberry to resemble seeds.

FOR THE BLOSSOMS

- 1 To make the blossoms, roll out some pink sugarpaste thinly and use the small blossom plunger cutter to cut out six blossoms. Place the blossoms on a foam mat and use a ball tool to shape them.
- 2 Add a dot of royal icing to the centre of each blossom and leave them to dry.
- 3 Attach the blossoms to the strawberries with edible glue.
- 4 Attach the strawberry decorations to the top of the cake with royal icing.

TIP Make extra blossoms to add to the cake board in clusters for a more elaborate cake design.





Summer ruffle cake

By Fiona Parce

FOR THE CAKE

enough cake to cut out three 12cm (4¾in) circles about 4cm (1½in) high

TO DECORATE

1.5kg (3lb 5oz) buttercream, plus 250g (9oz) for crumb coating

pink paste food colouring

SPECIAL EQUIPMENT

12cm (4¾in) round cake card

plastic disposable piping bags

petal piping tip

PREPARING THE CAKE

- 1 Trim the cake crust off with a serrated knife. Place the round cake card on top of the cake and cut around the card, being careful to hold your knife straight and not at an angle. Repeat this step to cut three rounds of cake. If the rounds are not even in height, pull a cake leveller through each one to make them uniform.
- 2 Place one circle of cake on top of its cake card, using a little of the

buttercream to hold it in place. Use a spatula or palette knife to spread buttercream evenly on top of the cake. Add the next layer of cake on top and spread with buttercream as before, then top with the third and final layer of cake.

- 3 The next stage is to crumb coat the cake to hold the crumbs of cake in place. Spread buttercream over the sides of the cake with the spatula. Then spread buttercream over the top of the cake. It is easiest to add more buttercream than you need to start with and then scrape off any excess once it has been applied evenly to the whole cake. Aim to spread the buttercream over the cake so it's thin enough for the crumbs to show through.
- 4 Place the cakes in the fridge until the crumb coat has set (usually about 1 hour). This makes the cake firm, so it's easier to apply the buttercream piping.

DECORATING THE CAKE

- 1 While the cake is firming, use the pink paste food colouring to colour the buttercream for piping the cake peach. Fit a disposable piping bag with the petal

piping tip and spoon in the buttercream.

- 2 Once set, place the 12cm (4¾in) cake on a sturdy board on a cake turntable. You will notice that the tip of the piping tube is shaped as a teardrop with a broad end and a narrow end. When piping, the broad end should be touching the cake and the narrow end facing you, otherwise the ruffles will be chunky.
- 3 Holding the piping bag at a 45 degree angle to the cake, position the piping tube perpendicular to the base of the cake and then slowly squeeze out the buttercream while moving the piping bag right and left quickly as you gently move vertically up the side of the cake to the top, until you have piped a strip of ruffles.
- 4 Continue piping vertical strips of ruffles next to each other until the side of your cake is completely covered.
- 5 For the cake top, hold the piping bag so the narrow end of the tip is pointing away from the centre of the cake. Pipe ruffles by moving the piping bag backwards and forwards while squeezing, starting on the outside edge of the cake.

Project and photography taken from *Cake Craft: Made Easy* by Fiona Parce, published by David & Charles, £14.99

Cake painting masterclass

Discover the secret to turning your cakes into works of art. Large or small, from cupcakes to cookies, Natasha Collins, author of *The Painted Cake*, shows you how you can transform your cakes with painting...

Before beginning to paint a design onto a cake, I sketch very faint circles to indicate where any flowers (or other elements) of the design will be placed. I find it difficult to begin painting onto a completely blank canvas – somehow my mind functions much better if there is already a mark on the fondant. I have often observed that my students sometimes take more than 10 minutes to make their first mark on the fondant; they will sit looking at their brush, then at their cake and then back again, as an anguished look flits across their face. I appreciate how daunting it can be for them, as I still feel nervous every time I approach a new design, but this is all part of the excitement when painting onto fondant. So, by creating a rough outline you have, in effect, already sullied your pristine canvas, and any marks you now make will only improve it. Well, that's my logic, anyway.

The second reason is much more practical, which is that you need to create a rough layout before you commit to a design. You don't want to begin work on your cake's final group of flowers only to discover that you have left too much of a gap between that cluster and its neighbour. Worse, you don't want to realise that there is not enough space left between the flowers you've already painted for you to add the final elements without everything becoming too crowded.

So, you should always create a rough layout first – but even taking this advice into account, be prepared for things to change as you go along with the design. Painting is a fluid process and the spacing between design groups will slightly alter as you build up all the various elements of the design. Even so, you will find that the difference in spacing will be a lot less pronounced than if you do not use a rough guide.

You can paint your guideline in any colour, but think about how this will affect the final design. I nearly always paint my guidelines in a very watered-down brown. Experience has told me that this will blend with most of the colours I use. If you use pink, it will look great for the flowers, but it will clash terribly with the green of the leaves, creating a muddy colour. The faint brown I use will mix in with the other colours and simply add tone, rather than clash with my palette.

When you are painting flowers that have larger petals, such as roses, you shouldn't need to wash out the guidelines, just paint over them. However, with smaller flowers, such as forget-me-nots, or flowers which have many small petals, like daisies, you should wash out the lines before you paint. This is because the faint brown outline can appear in the gaps between the elements, spoiling the overall appearance of the design.

Transferring a design to a cake

Although I will always mark out a rough outline of where the key elements will appear in my designs, this is not exhaustive and will only show positioning guidelines. I usually paint flowers or leaves 'freehand' – this is the term for painting without a comprehensive outline of the subject, letting the final appearance be guided by the flow of my hand. If I am painting a rose on a cake, I may paint a circle, so that I know where to place the rose, but that will be the only guideline I employ. Everything else will be painted freehand. I use my brush to create the petals, rather than painting an outline of a flower first and then 'colouring in'. By working freehand, I can achieve a design that has a more lively quality and more movement and personality in the finished piece.

That said, I do appreciate that if you are a beginner, you might find the thought of freehand painting very intimidating. If the thought of using a more detailed, planned guideline appeals to you, then go for it. As I say to my students, you must find the easiest method that allows you to paint, so maybe for you drawing the outline of a flower first will give you more confidence. It is better to paint using this process than not to paint at all!

You can paint the shape of the flower and its petals with watered down brown paint, or you can use a non-toxic pencil. If at first you feel that drawing a flower (or any other element) is too difficult, you can trace a design onto the fondant. I still often use this method if I am going to be painting a figure or an animal – tracing will make sure that the element will fit on the cake, and that the proportions are correct.

To make a tracing, lay a piece of tracing paper over the design you wish to copy and mark the outline with a non-toxic pencil. Then turn the tracing paper over and, on the reverse of the sheet, trace over the outline you have just made. You need to make quite dark marks on this second side, as these are the lines that will actually be transferred onto the fondant. Then turn the paper over again to the original side and carefully lay it on the fondant. Use your pencil to once again press over the lines of the design. After you've retraced a small amount, check that the design is transferring to the fondant.

If not, try again, pressing a little harder with the pencil. If the marks still don't appear, then you need to take the paper off the fondant, make darker pencil lines on the reverse side of the paper, and then try again. When tracing your design onto the cake be careful not to lean on the fondant or press too hard with the pencil, as you will create bumps in the surface.

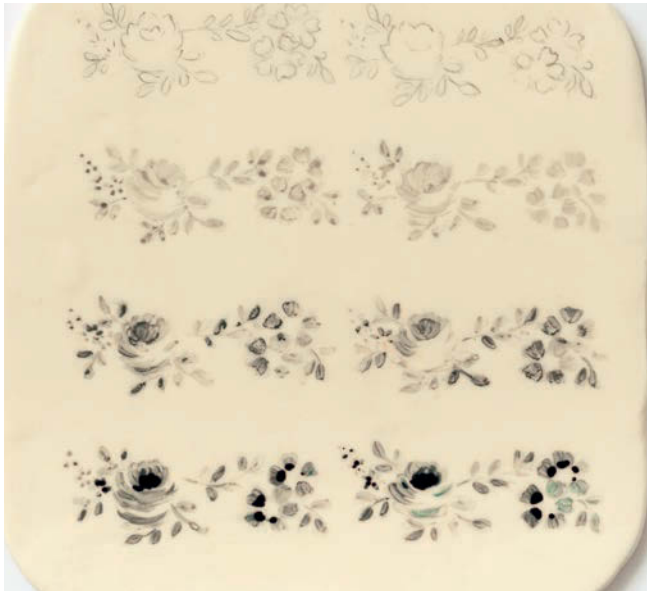
LACE DESIGN

When my husband and I celebrated joint special birthdays (we both turned twenty-one... again!), I asked him what his preference would be for the party decorations. His response was to look at me like I had suggested that we hire an elephant and fly it to the moon – it's safe to say the idea of party decorations mattering in the slightest hadn't even entered his head. I spent some time enlightening him on the desperate need to have a theme and a colour palette, or our big bash would be an uncoordinated disaster.

He couldn't quite seem to grasp that this mattered that much, but I finally pushed him into an opinion, which was 'Nothing too girly'. (He knew from past experience that there was a high likelihood that I would fill the hall with pink roses and glitter.)

Finding a theme to satisfy the two of us and leave me with enough time to shop for a new dress and shoes and have my hair styled was certainly easier said than done! However, I love a challenge. Eventually I settled on a green, grey and silver theme, with moss and ferns decorating the tables. I created three smaller cakes for a dessert table, all matching my colour theme, this lace cake being one of them. You can use any lace impression mat or mould that you can source. Preferably it needs to have one edge that is scalloped or shaped in an interesting way, but the opposite edge is not as important as it will be cut straight along the edge of the cake. Obviously it would be very easy for you to change the feel of this design by experimenting with the colours or adding a different topper.





EQUIPMENT

paintbrush, size 4, and a brush for gluing

200g (7oz) modelling paste

confectioners' glue

tracing paper

non-toxic pencil

scalpel

extruder

lace mat

edible food colours – grey and black

a 15cm (6in) cake, covered in ivory fondant – you need a slightly taller cake than normal, about 10cm (4in) tall

- 1 Colour the modelling paste light grey – add a small amount of colour at a time, and knead well until you've got the correct tone.
- 2 Roll out the modelling paste into a thin ribbon that is long enough to reach all the way around the cake. Put the lace mat on top of the paste and press down firmly, then remove it. If you cannot see the pattern of the lace clearly enough, you will need to start again from the beginning – it's not worth trying to line the mat up again on the pattern you've made to try and make a deeper impression.
- 3 Carefully cut around the scalloped edge of the imprinted pattern using a scalpel and then cut the other opposite edge in a neat straight line.
- 4 Brush glue around the top edge of the side of the cake and stick the modelling paste lace onto the cake, aligning the straight edge of your cutout with the top of the cake. Make sure that you join up the two ends of the lace pattern at the back of the cake, then trim off any excess.
- 5 Brush a thin line of glue around the top of the lace ribbon.
- 6 'Let down' a small amount of the grey modelling paste (this means mix a little water into it until it becomes less stiff). Then, using an extruder with a medium round hole fitted, extrude a length of the grey paste around the top of the cake, keeping the join at the back.
- 7 Repeat the above process for the second strip of lace, sticking it to the bottom edge of the cake, and glue a length of the extruded modelling paste at the base of the lace.
- 8 Enlarge the template (page 112) by 150%. Trace the template design onto tracing paper; then transfer the pattern to run around the centre of the side of the cake. You may need to either add some longer stalks or even make them shorter, so that the design fits neatly around the cake.
- 9 Use the size 4 paintbrush to paint the flowers, leaves and stalks in a pale grey.
- 10 Use a neat grey to add definition and shadow to the flowers and leaves.
- 11 Mix together a small amount of the grey and black to use in the very centre of the flowers, and add a little touch on some of the leaves as well.
- 12 Finish the cake off with oodles of candles – although if this reminder of their increasing years might distress the recipient of the cake, then perhaps add fresh flowers instead (making sure they are not poisonous), or an alternative topper.

BASIC ROSE CAKE

This is the first design I created to teach to a class. Roses were an obvious choice as most of my students want to learn how to paint them, and I have painted very few wedding cakes that don't contain a rose or two as part of the design. When you master this design, you will have learnt the foundations for creating two different versions of a gorgeous rose. The first rose is painted as if you are looking at it from the side, giving a view onto its gorgeous blousy petals, and the other gives the impression that we are looking straight down onto its centre. The trick to perfecting a

beautiful rose is to create a real difference in the tonal value of the colours. In the rose, there should be a very light pink or white tone for the highlights, graduating to a much darker tone for the shadows and the centre. The most common problem I see when first-time artists are painting roses onto fondant is in the flatness of the painting – there isn't enough variation in tone across each flower. This is easily avoided if you make sure that the centre of the flower is at least three tones darker than the lightest point, your painting will look wonderful.



EQUIPMENT

paintbrushes – sizes 8 and 4

tracing paper

non-toxic pencil

edible food colours – pink, blue, purple, soft green, bright green, white, green, yellow and dark brown

a 20cm (8in) cake covered in white fondant

- 1 Use a very pale tone of brown to roughly sketch out the layout of the design onto your cake. Each group of flowers that you are going to paint will ultimately consist of two roses, a cluster of forget-me-nots and some leaves, but only sketch out circles to indicate the rose flowers at this point. You will add the leaves to the design after painting in the flowers. This is because the leaves are perfect for filling gaps and spaces in the layout, and by leaving them until last it helps achieve a better overall design. Make sure that there is an even amount of space around each individual group to leave enough room for the leaves – I normally allow about a 5cm (2in) gap. Once you've finished the rough sketch, use the templates and tracing paper to transfer the outline of the flowers. Enlarge the templates (page 112) by 140%.
- 2 Mix up a very pale pink tone and use your size 8 brush to create the petals of the first rose (this is the rose with a side-on view). Add some leaves around this flower in soft green and then use a darker tone of pink to create the first layer of colour for the second rose (this is the rose that is viewed straight-on). Use light tones of blue and purple to paint the first layer of forget-me-
- 3 notes. Each forget-me-not is created by painting five round petals, noting that the petals of each flower should not meet in the middle to leave enough space for the yellow centre. Some of the forget-me-not petals should be painted to give the appearance that they are behind the rose or the leaves. Be careful not to leave a gap between the rose and the forget-me-nots, as this will look unnatural. To complete this layer, fill in the rest of the leaves using light tones of soft green and bright green.
- 3 Now mix up a slightly darker tone of pink and work it into the centre of the first rose. Add darker pink to one side of the flower to create the shadow effect. Use another, darker tone of pink for the next layer of the second rose, again focusing on the centre and darkest part of the bloom – this is at the point where this rose emerges from underneath the first, where there are leaves on top. Add neat blue and purple to a few of the forget-me-not petals. Paint additional detail onto the leaves in the neat soft green, remembering to paint in the direction of the leaf veins.
- 4 On the light side of the first rose, add a few strokes of white (but don't go overboard). You can also add some highlights of the white onto the leaves and forget-me-nots. With neat pink, add more definition to the centres of the roses. On a few of the leaves, paint in extra details with neat dark green. Add a dot of yellow in the centre of each forget-me-not.
- 5 Once the paint from the step 4 has dried to a slight tackiness, add neat brown to the very centre of the roses and a few strokes on the leaves. If you wish, add a little neat pink to the side of some of the rose leaves. Finally, with a size 4 brush, paint little dots of neat purple onto the petal ends of the forget-me-nots.



SINGLE ROSE CAKE

This is such a simple design to recreate – a single flower repeated over the whole cake. For this project I have used a rose, but you could easily substitute another flower. Daisies, pansies or hydrangeas would all work just as well – what I'm

really trying to say is that you can use absolutely any flower you want! I've used yellow tones for this cake, but you can, of course, paint it in different colours if you wish. I love this bright, sunny colour palette.



EQUIPMENT

paintbrush, size 8, and a size 4 (optional)

tracing paper

non-toxic pencil

edible food colours – yellow, soft green, orange, white, dark green and pink

a 15cm (6in) cake covered in pale yellow fondant

- 1 Using the template (page 112), trace the outline of the rose and leaves and transfer the design to the cake. Make sure the flowers are evenly spaced around the cake and that they are pointing in different directions, rather than all facing the same way.
- 2 Using the yellow paint and the size 8 brush, paint in the roses, remembering to leave some areas free from paint. You will find that it is more difficult to create a difference in tones when using yellow, because it is such a light colour; but do not worry too much as you'll later apply orange and pink to create darker tones.
- 3 Paint the leaves with a light tone of soft green. Again, leave some areas of each unpainted. If you have any slight gaps in your layout you can always add a few extra leaves at this point.
- 4 Add detail to the roses with a medium tone of orange.
- 5 Add a second layer of neat orange.
- 6 Add some highlights to the flowers and leaves with white.
- 7 Add shading to the leaves with neat soft green.
- 8 Add some extra shading to the leaves with neat dark green.
- 9 Paint the final layer of shadow in the centre of the rose with neat pink. If you wish, you can add some pink detail onto a few of the leaves (just don't add it to each and every one). You can also add some pink dots to your design – you may wish to change to the size 4 brush for this.



All the projects on pages 31-36 are taken from *The Painted Cake* by Natasha Collins (Murdoch Books, £16.99). Photography: Nathan Park.

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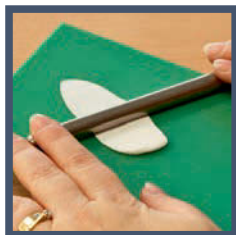


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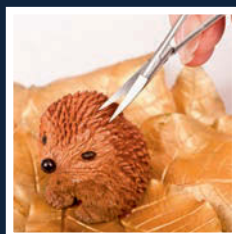


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Birthday

DECORATIONS

50





Bacon and egg sandwich cake

By Britt Whyatt

(www.shewhobakes.co.uk)

FOR THE CAKE

one 18cm (7in) square cake, 10cm (4in) deep

buttercream or ganache

TO DECORATE

1kg (2lb 2oz) cream sugarpaste

white modelling paste

Sugarflair colours – egg yellow, claret and tangerine

milk chocolate dust colour

SPECIAL EQUIPMENT

two 12.5cm (5in) square thin cake cards

four 7.5cm (3in) round thin cake cards

25cm (10in) square cake drum

rejuvenator spirit

paintbrush

edible glue

large rolling pin

icing spacers

smoothers

sharp serrated knife

cake leveller

piping gel

cutting wheel

double-sided sticky tape

dowels

FOR THE CAKE

- 1 Bake your favourite cake in an 18cm (7in) square tin. It needs to be a deep cake of 10cm (4in).
- 2 Carve the top of your cake into a bread shape. Then cut your cake in half so you have two 'slices of bread'.
- 3 Split and fill your two cakes with your desired buttercream or ganache, then secure each cake to a thin board using buttercream. Prepare the cake for decorating by lightly coating it with buttercream or ganache.
- 4 We will now cover both halves of the cake in cream sugarpaste. Before rolling out your sugarpaste, knead until it's a workable consistency. If the sugarpaste is sticky or your hands are very warm, sprinkle lightly with cornflour. Lightly dust your smooth work surface as well to prevent it sticking.
- 5 Roll out your sugarpaste to a 5mm (¼in) thickness. If it helps, use icing spacers, which are perfect for this.
- 6 To keep the sugarpaste from sticking, lift and move it around as you roll. Add more cornflour if needed.
- 7 Gently lift the paste over the rolling pin to move and lower it onto your cake.
- 8 Shape the sugarpaste to the sides of the cake using your hands, then a smoother. I recommend using a smoother because the pressure of your hands may leave impressions on the paste.
- 9 Beginning in the middle of the cake top, gently rub the sugarpaste onto the cake. Start on one side and by a process of gently lifting any creases out and lifting down onto your cake, you can secure the sugarpaste all the way around. If an air bubble appears, use a scribe to gently pop the bubble and smooth the air out. Use your smoother to mark the sugarpaste at the base of the cake and trim the excess using a palette knife or sharp knife.
- 10 Do the same for the second half. Leave the sugarpaste to set overnight.

FOR THE DECORATION

- 1 To make the eggs, roll out white modelling paste and use a cutting wheel to cut out an egg shape. Colour some modelling paste egg yellow and roll a smooth, round ball. Flatten this ball with your hands and, using a little edible glue, stick onto your 'egg white'.
- 2 To make the bacon, colour some white modelling paste pink using the claret colouring. Then knead together a little pink and a little white modelling paste, but stop kneading before the colours completely mix, creating a marble effect. Roll out your marbled modelling paste and use your cutting wheel to cut out streaky-bacon strips. Shape and leave to dry on foam.
- 3 To make the cheese, colour modelling paste orange using the tangerine colouring. Then cut out large squares.
- 4 Once fully dried, paint all of your decorations with piping gel to create a shiny, grease effect.

FOR THE SANDWICH

- 1 Make up some light brown edible paint using milk chocolate dust colouring and rejuvenator spirit. Using a large paintbrush, paint a 'crust' around all four edges of both slices of 'bread'. Leave to dry completely.
- 2 Once dried, fix one slice of your cake to an iced 25cm (10in) cake drum with a little royal icing.
- 3 Place three dowels into the middle of the bottom cake to support the weight of the top cake. Stick together four 7.5cm (3in) round cake cards using double-sided sticky tape and use royal icing to stick this in the middle of your bottom cake to make a central pillar.
- 4 Stick on all your sandwich filling decorations to the bottom cake, leaving them hanging out of the sandwich.
- 5 Fix your top layer to the central pillar of 7.5cm (3in) cake cards using royal icing.
- 6 Add a message and ribbon as desired.

Indian finery cake

By Rosalind Chan

FOR THE CAKE

one 30cm (12in) petal-shaped cake

TO DECORATE

23cm (9in) petal-shaped Styrofoam

about 3.5kg (8lb) black fondant

about 900g (2lb) white fondant

white and green gum paste

blue piping gel

dusting colours vine, green bean,
plum, red and yellow

white royal icing

gum glue

fine yellow seed head stamens

SPECIAL EQUIPMENT

26 and 24 gauge white florist's wires

40cm (16in) oval petal cake board

lotus petal and lotus leaf cutters

multi-purpose long leaf veiner

piping bag

piping tips no. 1.5, 2 and 3

paisley cutters

metal ball tool

rolling pin

Dresden tool

foam pads

brushes

lotus flower and peacock templates

(see page 112)

CAKE PREPARATION

- 1 Cover a 40cm (16in) oval petal cakeboard with white fondant.
- 2 Cover a 23cm (9in) petal-shaped Styrofoam with black fondant.
- 3 Cover a 30cm (12in) petal-shaped cake with black fondant. A petal-shaped cake pan is recommended for baking.

FOR THE BOTTOM TIER

- 1 Mark along the top edge of the cake with the paisley cutter, positioning the centre bottom of the cutter at each of the scallops on the edge of the cake.
- 2 Fill a piping bag fitted with a 1.5 tip with white royal icing. Pipe the decorative lines and dots inside each paisley design.
- 3 Pipe a bead border along the top edge of the cake.
- 4 Mark the centre point of each of the petals. Using a scribe, mark two lines of

scallop marks on the sides of each of the petal segments, using the centre point as a guide to align them evenly.

- 5 Using a no. 2 tip, pipe a row of beads on each scallop line. The bottom scallop mark has two rows of bead border.
- 6 Pipe another row of beads along the bottom edge of the cake.
- 7 Pipe the design inside each scallop with a 1.5 tip using white royal icing. Using the same tip, pipe four dots, as shown, in between each of the scallops.
- 8 Leave to dry overnight.

FOR THE TOP TIER PEACOCK

- 1 Transfer the peacock design onto the 23cm (9in) pre-covered Styrofoam.
- 2 Fill a piping bag fitted with a no. 1.5 tip with white royal icing. Pipe the peacock.
- 3 Pipe a bead border with a no. 2 tip and white royal icing on the top and bottom edges of the Styrofoam.
- 4 Leave to dry overnight.

FOR THE LOTUS FLOWER OVARY

- 1 Knead and roll a small amount of green sugarpaste, slightly larger than pea-size, into a cone or a teardrop shape.
- 2 Moisten with gum glue a green 18 gauge florist's wire with a hook, and insert it into the thinner end of the cone. Roll the sugarpaste down the wire to elongate the cone slightly. Flatten the topside of the shape. Using tweezers, pinch around the sides and the top, outer edge to create a ridge. Use the point of the veining tool to create some small indents on the flattened topside of the cone.
- 3 Roll about 10 tiny balls of green sugarpaste and insert them into the small indents. Use the scribe tool to indent the centre of each of the inserted balls, giving them the natural look of lily pods.
- 4 Dust the pods with green dusting colour and highlight spots with plum colour.

FOR THE STAMENS

- 1 Take about three bunches of yellow head stamens. Divide the stamens into smaller bunches and line up their tips. Apply some tacky glue to the centre of each bunch, binding the stamens together. Flatten each bunch slightly and allow the glue to dry. Cut the bunches in half and line up their tips.
- 2 Apply a little tacky glue to each bunch of stamens and attach them firmly around the pod. Allow to dry for about an hour.
- 3 Dust the tips with yellow dusting colour.

FOR THE PETALS

- 1 Make the required number of petals using the cutter.
- 2 Dry the petals in apple trays, to give them a curve. Leave to dry overnight.
- 3 When dry, dust two-thirds of the petal with red dusting colour. Dust from the top edge, fading toward the centre.
- 4 Steam the petals or dip them into confectioner's glaze, to give them a shine. Leave to dry overnight.

FOR THE LOTUS LEAVES

- 1 Make five lotus leaves, either with lotus leaf cutters or templates.
- 2 Repeat the above step to create leaves of various sizes. Dry the leaves in an apple tray to give a slight cup-like shape.
- 3 When dry, dust the leaves with green-bean colour. Dust a little aubergine or plum colour at the base of the leaf, fading out toward the edges of the leaf.
- 4 Steam the leaf to give it a shine.

ASSEMBLY

- 1 Tape the small petals around the stamens and pod. Tape the medium petals beneath and between the small petals.
- 2 Lastly, tape the large petals underneath and in between the medium petals.
- 3 Use full-width brown florist's tape to tape around the stem a few times, creating a thicker stem.

FINAL ASSEMBLY

- 1 Using royal icing, attach the bottom tier of the cake slightly toward the back of the pre-covered cakeboard.
- 2 Position the top Styrofoam tier on its side on top of the bottom tier, with the peacock design toward the front. Remove it and insert a wooden skewer into the bottom tier where the Styrofoam tier will sit. Apply royal icing around the skewer.
- 3 Insert the Styrofoam tier gently onto the skewer, to attach it to the bottom tier.
- 4 With a piping bag, pipe blue piping gel onto the board next to the bottom tier in the front, to create the water effect. Cut a small hole at the bottom of the bag to allow the piping gel to come out; you don't need a tip for this.
- 5 Place the lotus leaves on the piping gel, with the lotus flower in the centre, as shown in the photo. Both the leaves and the lotus flower will adhere to the very sticky gel.



This project is taken from *Creative Cakes* by Rosalind Chan, photography by Mike McColl, published by Whitecap Books, £15.99.



Organic lines ombré cake

By Charlotte White

FOR THE CAKE

20cm (8in) and 15cm (6in) classic Victoria sponge cake tiers filled with cream cheese frosting or buttercream and raspberry jam

TO DECORATE

selection of whole fruits – such as cherries, strawberries and blueberries

1 large free-range egg white

caster sugar

dusky pink paste food colouring

FOR THE CREAM CHEESE FROSTING

250g (9oz) unsalted butter

250g (9oz) full-fat cream cheese

750g (1lb 7oz) icing sugar

SPECIAL EQUIPMENT

4 dowelling rods

20cm (8in) and 25cm (10in) cake drums

double-sided sticky tape

icing turntable

large palette knife

side scraper

dusky pink ribbon

FOR THE CREAM CHEESE FROSTING

1 Roughly carve up the butter and beat in a freestanding mixer for 3 minutes until creamy. You can also do this using a handheld electric mixer or by hand.

2 Add 250g (9oz) of icing sugar and beat until fully combined.

3 Spoon the cream cheese into the buttercream mixture and beat until combined. You may find that the mixture goes wet and soupy, or that it starts to look like it is curdling, this is fine.

4 Add another 250g (9oz) of icing sugar and beat until fully combined, scraping down the sides at least once.

5 Test the frosting by running a finger through the mixture – it should leave a trail that holds in the frosting. You want a thick whipped cream consistency – add more icing sugar if the mix is too runny.

6 Once you are happy with the consistency of your frosting, I recommend you allow another 2 minutes of beating to create a beautifully smooth consistency.

FOR THE CAKE

1 Begin by preparing your 20cm (8in) and 15cm (6in) classic Victoria sponge cake tiers, filling them with raspberry jam and a little cream cheese frosting or buttercream. Set your 20cm (8in) cake onto a 20cm (8in) cake drum.

2 Fix your 20cm (8in) tier to a larger 25cm (10in) cake drum. A cross of double-sided tape in the centre of your 25cm (10in) cake drum should be sufficient to stick the two tiers together. Insert your four dowels in the 20cm (8in) tier.

3 Prepare the sugared fruits, which will be the finishing touch to your beautiful cake. To sugar a fruit is a quick and simple task of painting with a thin layer of egg white before immediately sprinkling with or dipping into caster sugar. Sugared fruits should be allowed to dry for 2-3 hours before being arranged on your cake.

4 Crumb-coat your cake tiers with cream cheese frosting. Allow the tiers to set for 30 minutes in the fridge.

5 Divide your remaining cream cheese frosting evenly between two bowls and colour one bowl with dusky pink paste food colouring.

6 Remove your 15cm (6in) tier from the fridge and spread a thick layer of white cream cheese frosting over the top and half way down the sides of the cake. Spoon a little of your pink cream cheese frosting into your white and combine into a shade of pale pink. Spread this thickly around the bottom half of your 15cm (6in) tier.

7 Clean off your large palette knife and hold the tip of the blade so that it is gently pressed against the top edge of the side of your cake. Without moving the blade, slowly turn your turntable anti-clockwise (assuming that you are holding the knife in your right hand and turning with your left), so that you are creating a line in the frosting. As you reach one full rotation, gently move your blade down to create a second line directly under your first. As you continue to move around the cake, bring the blade downwards in this same way until you reach the bottom. The cake should have a pattern of organic lines that have blended the two shades of frosting into each other.

8 Tidy up the top edges of your 15cm (6in) tier using your side scraper, pulling all top edges into the centre of the cake.

9 Repeat step 6 with your 20cm (8in) tier; this time using your pink cream cheese frosting on the top and half way down the sides, before pausing to add a little more dusky pink paste food colouring to your remaining pink frosting. Spread this darker shade of pink around the bottom half of your 20cm (8in) tier.

10 Repeat step 7 with your 20cm (8in) tier; being careful to ensure that the dowelling rods are still exposed and still slightly higher than the top of your frosted cake.

11 Spread a little dark pink frosting around the bottom of your cake to cover the silver of your 20cm (8in) cake drum and finish the edges of this drum with a pink ribbon. Carefully stack your 15cm (6in) tier on top of the 20cm (8in) tier. Finish the cake with the sugared fruits, which you'd prepared in advance.



The projects on pages 46-49 are taken from *Deliciously Decorated* by Charlotte White, photography by Dan Jones, published by Ryland Peters & Small. Buy the book for the special price of £11.99 (including P&P, RRP £16.99) by phoning 01256 302699 and quoting code GLR CL3.

Audrey Hepburn: Breakfast at Tiffany's

By Charlotte White

FOR THE CAKE

20cm (8in) red velvet cake filled and crumb-coated with cream cheese frosting

TO DECORATE

1kg (2lb 2oz) sugarpaste, coloured using aqua paste food colour

100g (3½oz) white sugarpaste with ½ tsp CMC powder kneaded in

250g (9oz) royal icing pearlescent white and light silver metallic food paints

500g (1lb 1oz) white sugarpaste silver and pearl dragees

SPECIAL EQUIPMENT

66x10cm (26x4in) baking parchment collar, trimmed to fit your cake

scribe tool or cocktail stick

teardrop jewel silicone mould

parchment piping bag fitted with a medium round piping nozzle

1 Begin by preparing your red velvet cake with a filling and crumb-coat of cream cheese frosting.

2 Cover your cake with a smooth layer of the coloured sugarpaste. The exact strength of colour for a Tiffany blue is tricky to achieve, but you can be more generous with the colour than you think. Allow your covered cake to dry overnight before further decorating to avoid damage.

3 Wrap a length of baking parchment around the sides of your cake and trim to fit. Fold this collar into four equal sections and draw a semi-circle onto the top edge of your folded parchment – you may find it easiest to draw around a cup or a glass for this. Aim to make this semi-circle approximately 2.5cm (1in) from the top of your paper at its lowest point. Cut along the line that you have drawn and open up your parchment to reveal four equal swags. Wrap the collar around your cake, securing with a little tape, and carefully score along the swag lines with a scribe tool or cocktail stick.

4 Make four teardrop-shaped jewels, pressing each one from a silicone mould using white sugarpaste mixed with CMC powder. You can make these in advance if you like and allow them to dry before attaching one to the bottom of each of your four swag lines with a little royal icing. If you cannot find a good teardrop jewel mould, you can pipe a teardrop with royal icing by first squeezing to make a large dot and then gently pulling your nozzle upwards as you stop piping to create a point at the top edge.

5 Fill a parchment piping bag, fitted with a medium round piping nozzle, with

royal icing. Holding your piping bag very close but not touching the surface of your cake, pipe 1cm (½in) dots along the swag line up to the jewel and then carrying on along the line after the jewel.

6 Once you have completed a line of dots, repeat with another line of dots directly below and then another so that you have five lines. Allow your dots to dry for 3 hours before painting with pearlescent white metallic food paint to make them shine. Use this same paint to paint the outside edges of your teardrop, painting the middle of each one with a light silver metallic food paint.

7 Crown your cake with an oversized white fondant bow. Roll out the white sugarpaste to around 5mm (¼in) thick and cut strips 20cm (8in), 30cm (12in) and 7.5cm (3in) in length.

8 Cut the 20cm (8in) strip in half and cut a triangle from one end of each piece. Dab a little water at the top and bottom of each strip and place these to form the bow tails.

9 Divide the 30cm (12in) length of sugarpaste in half and curl the two strips into large teardrop shapes. Place them at the centre of the cake. Press the outer edges of the loops towards the centre of the bow to create a fatter looking bow.

10 The 7.5cm (3in) strip of sugarpaste forms the centre of the bow. Trim it until it fits correctly, then paint its back with a little water and press into position.

11 Press a small silver dragee into the middle of your bow and surround this with a ring of pearl dragees.





Pig cake topper

By Ann Pickard

FOR THE CAKE TOPPER

pale pink sugarpaste in balls fitting the templates on page 112:

feet – 4 x F

body – A

head – D

nose – F

ears – 2 x G

tail – G

black paste food colour

SPECIAL EQUIPMENT

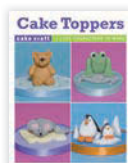
modelling tool

cocktail stick or toothpick

- 1 Each time you create a part of your pig, roll it into a smooth ball in the palms of your hands. The warmth of your hands will soften the paste and remove any lines or cracks from its surface. Now match the ball to the correct size ball on the chart on page 112 for each body part as listed left.
- 2 Form four feet from round balls of sugarpaste and place in a square 19mm ($\frac{3}{4}$ in) apart.
- 3 Make the body into an oval shape and press it firmly down on top of the feet. Make a dent with your finger where the head is to be positioned.
- 4 Place the head onto the dent in the body. Press firmly to secure or use a little brushed-on water. Squash the smaller nose ball and press onto the head.
- 5 Mark two holes for nostrils with the pointed end of your modelling tool.
- 6 Make the ears by flattening the ball and pinching it inwards in one spot. Attach them to the top of the head with the

points sticking upwards, then bend the point downwards.

- 7 When both the ears are in position you can mark the eyes with black colour. You may need to push the ears back up while marking the eyes. Rest the black tip of the cocktail stick against the face to mark the eyes, ensuring that the eyes are long rather than round dots.
- 8 Turn your pig around and make a deep hole in the bottom. Form a long tapered sausage, push one end into the hole and twist the remaining tail into a curl.



This project is taken from *Cake Toppers* by Ann Pickard, published by GMC (£5.99, available from www.thegmcgroup.com)



Chocolate drizzle cake

By Joanna Farrow

FOR THE CAKE

2 x 15cm (6in) round rich chocolate cakes

TO DECORATE

500g (1lb 1oz) white chocolate ganache

1 tbsp unsalted butter

1 tbsp golden syrup

100g (3½oz) plain chocolate, chopped

400-500g (14 oz-1lb 1oz) plain, milk and white chocolate truffles

- 1** Slice each cake in half horizontally and sandwich all the layers together with a quarter of the chocolate ganache. Place all the layers on a flat serving plate.
- 2** Spread a thin layer of ganache around the sides of the cake with a palette knife, to seal in the crumbs. Chill in the refrigerator for 15 minutes. Spread the remaining ganache all over the sides in an even layer. Leave to firm up in a cool place for at least an hour.
- 3** Put the butter and syrup in a small pan and heat gently until the butter has melted. Add the chocolate and heat very gently until the chocolate starts to melt. Remove from the heat and stir until the chocolate has melted completely. Spoon into a small bowl and leave until cool and slightly thickened, but not starting to set.

- 4** Tip the chocolate out over the top of the cake and ease it to the edges with a palette knife. Use the back of a teaspoon to gently nudge the chocolate over the edges of the cake, so it starts to run down the sides. Repeat all round the top of the cake.
- 5** Leave in a cool place for at least an hour to firm up before piling the chocolate truffles on top.

TIP This cake looks most effective if the chocolate is drizzled down the sides unevenly. Do this by nudging varying amounts of the chocolate mixture over the top edges of the cake.



Recipe from *Easy Cake Decorating* part of Parragon Books' range of Love Food cookbooks:
www.parragon.com/lovefood

Steampunk cogs and wheels

By Ramla Khan

FOR THE CAKE

**two tiered cake of your choosing,
covered in white sugarpaste,
dowelled and stacked**

TO DECORATE

**modelling chocolate
gold or bronze edible paint
tylose powder
modelling chocolate coloured gold
and white
edible glue
gold or bronze metallic edible paint
black edible pen
gold or bronze metallic lustre dust
or metallic edible paint**

SPECIAL EQUIPMENT

**rolling pin
cog mould
knife or craft knife
paintbrush
assortment of cutters and
piping tips
circular piping nozzles in
various sizes
circle cutters in two sizes
extruder (optional)
cocktail stick
dusting brush
baroque scrolls mould**

FOR THE COGS

- 1 For a cog, roll out a ball of modelling chocolate and place into a cog mould.
- 2 Roll the rolling pin over the top of the mould to flatten the modelling chocolate completely. Remove any excess chocolate with a knife. Place the mould in the freezer for 10 minutes.
- 3 Remove the chocolate from the mould and leave it to dry for 24 hours. Apply bronze or gold edible paint with a paintbrush to give the cog a metallic look.
- 4 To make the wheels, roll out balls of modelling chocolate and use an assortment of cutters and piping nozzles to make designs within the circle and to shape the outside. Use your imagination and pictures of wheels to inspire you. Remember that you can use the cutters to make indents rather than full cuts, too.
- 5 Allow the wheels to dry fully, then apply a coating of metallic edible paint to finish.
- 6 You can insert wire into the sides of the cogs and wheels, then suspend these over the cake so that the shapes appear to float above it.

FOR THE POCKET WATCH

- 1 Knead some tylose powder into some of the white and gold modelling chocolate – ¼ tsp of powder for every 100g (3½oz) chocolate. Roll out the gold to a thickness of 5mm (¼in). Cut out a circle using the larger circle cutter and set aside. Roll out white modelling chocolate mixed with tylose powder to a thickness of 3mm (⅛in). Use the smaller circle cutter to cut out a circle.
- 2 Place the smaller white circle on top of the gold circle in the centre. Now roll a long thin sausage shape using gold modelling chocolate, or use the extruder to shape it. Wrap the sausage around the white clock face to give the clock face a gold rim. Use your finger to blend the join together.

- 3 To make the watch winder, roll a small ball of gold modelling chocolate and flatten slightly. Use a cocktail stick to make indents at regular intervals along the outside. Roll another small ball of gold chocolate, pinch using your finger and thumb to create a cone shape. Roll a thin sausage and bend twice to make the handle of the winder.
- 4 Roll out long thin sausages of gold modelling chocolate and cut them into 3cm (1¼in) lengths.
- 5 Bend each length into a loop. Thread one loop through another and pinch the opening closed. Repeat with the remaining loops to make a watch chain.
- 6 Use edible glue to attach the parts of the winder to the rim of the watch, using the picture as a placement guide. Let it dry. Paint with metallic edible paint. Write on the clock numbers using black edible pen.

FOR THE BUTTONS

- 1 Knead some tylose powder into the modelling chocolate, as before. Roll out to a thickness of 3mm (⅛in). Cut out circles using the larger circle cutter. Use the smaller cutter to indent a circle shape around the edge of the larger circle to indicate a rim at the button's edge.
- 2 Use a cocktail stick to make either two or four button holes. Leave it to dry. Once dry, dust with metallic lustre dust or paint with metallic edible paint.

FOR THE BAROQUE SCROLLS

- 1 Roll some modelling chocolate into a ball and press it into the scroll mould. Push down firmly to fill out the entire mould. Trim off any excess modelling chocolate with a knife.
- 2 Place the filled mould in the freezer for 10 minutes. Remove the chocolate from the mould and leave it to set.
- 3 Using a dusting brush, dust the scroll shapes with lustre dust.





This project is from *Chocolate Modelling Cake Toppers – 101 tasty ideas for candy clay, modelling chocolate and other fondant alternatives* by Ramla Khan, with photography by Ian Garlick. Published by Apple Press, £12.99.



Anemone cake

By Peggy Porschen

FOR THE CAKE

one 15cm (6in) round cake with
flavour and filling of your choice,
covered with marzipan and ivory
sugarpaste on an ivory-iced (about
150g (5½oz) white florist paste)

20cm (8in) round cake board

TO DECORATE

white florist paste

ivory and black food colour pastes
small amount of white vegetable fat

cornflour, for dusting

small amount of black
sprinkling sugar

dusky-pink blossom tint

small amount of royal icing

SPECIAL EQUIPMENT

small non-stick plastic board

small rolling pin

anemone petal cutters (small,
medium and large)

flower foam pad

Stayfresh multi-mat

ball tool

veining tool

plastic paint palette

edible glue

fine artist's brush

clingfilm or resealable plastic bag

small scissors

black flower stamens

paper piping bags

50cm (20in) black-and-white
microdot ribbon, 2.5cm (1in) width

65cm (26in) black-and-white
microdot ribbon, 1.5cm (¾in) width

double-sided sticky tape

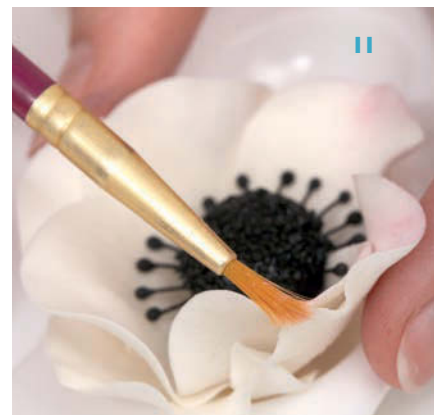
50cm (20in) cream-coloured satin
ribbon, 2.5cm (1in) width

1 Mix 125g (4½oz) white florist paste with a small amount of ivory food colour and a dab of white vegetable fat to a smooth and pliable paste.

2 On a lightly greased plastic board, roll the paste about 1-2mm thick. Cut out petal shapes using the anemone petal cutters – for the two large flowers you need four large and four medium petals each. For the small flower you need four medium and four small petals.

3 Place a couple of petals on the flower foam pad at a time, keeping the others covered with the multi-mat. Flatten each petal with the ball tool and slightly frill the edges.

4 Roll the veining tool lengthwise across each petal to emboss the veins. Once all the petals are shaped, let them set slightly inside the wells of the paint palette.



5 Once feeling slightly rubbery, stick together the four larger petals, using a small amount of edible glue at the bottom tips, and place inside a well of the palette that has been lightly dusted with cornflour.

6 Stick the four smaller petals on top of the large using the edible glue.

7 To make the flower centres, colour the remaining white florist paste black and roll into two hazelnut-sized balls and one slightly smaller.

8 While the balls are still soft, cut the black stamens to about 1.25cm (½in), dip the bottom part into the glue and push them into the sides of the balls to create an even ring of stamens around each of the paste balls.

9 Brush the tops of the black balls with edible glue and dip them upside down into the black sprinkling sugar to give them a bit of texture.

10 Now stick each flower centre into the middle of each anemone flower using a small amount of edible glue and allow it to dry completely.

11 Once they are dry, brush the petal tips of the anemones with the dusky-pink blossom tint.

12 Prepare two bags of royal icing – one filled with ivory stiff-peak and the other black soft-peak.

13 Arrange the cream satin ribbon around the base of the cake and stick it with ivory icing, followed by the 2.5cm (1in) black-and-white ribbon. Tie a little bow

out of the remaining black-and-white 2.5cm (1in) ribbon and stick it on the side of the cake with the double-sided sticky tape. Then arrange the 1.5cm (½in) ribbon around the cake board and fix it with the double-sided sticky tape.

14 Pipe small dots evenly all over the cake using black icing. Stick the anemones in a cluster on the edge of the cake using the ivory icing.



This project is from *Cake Chic* by Peggy Porschen, photography by Georgia Glynn Smith, published by Quadrille Publishing, RRP £14.99.



Shopping bag cake

By Culpitt (www.culpitt.com)

FOR THE CAKE

two loaf tin sized Victoria sponge
cakes per bag
buttercream or jam

TO DECORATE

Culpitt sugarpastes in chocolate
(code 74217), light blue (code
74224), light pink (code 74225),
fuchsia (code 74220) and white
(code 74229)

SPECIAL EQUIPMENT

edible glue
modelling tools
wooden texture mat
FMM Alphabet Lowercase Tappit
Set (code 86233)
FMM Funky Alphabet and Number
Tappit Set – uppercase (code 86278)
Alphabet Texture Mat
Uppercase (code 0686379)
Pink Gingham, Blue Gingham and
Pink Blossom Sugar Sheets (codes
06780, 06781, 06784)
loaf baking tin
30cm (12in) cake board

- 1 The first step in creating our prestigious shopping bag cake is to design and model the wooden looking base. To give it a unique marbled wooden effect, roll out a thin strip of brown sugarpaste measuring 5mm ($\frac{1}{4}$ in) thick and blend it with a small amount of white and chocolate sugarpastes. The overall size of the base should be wide enough to cover your cake board fully. We used a 30cm (12in) cake board to accommodate three large shopping bags.
- 2 Once you have your large strip of marbled sugarpaste, use your wooden texture mat to imprint a detailed wooden pattern onto the paste. To cut your paste to the correct size, sit your cake board on top of the paste and cut around it with a modelling knife, so that it fits perfectly onto the board. To attach your wooden base onto the cake board, cut the large sugarpaste circle into three strips, so that it can be lifted and secured without damaging or cracking it. Attach the three strips securely to the cake board using edible glue.
- 3 Put your wooden base aside.
- 4 Start with the largest shopping bag, shown as 'Jucci' on our cake. The interior of the cake is made with a combination of Victoria sponge, layered with buttercream and jam for extra tastiness. Using your loaf baking tin (or any baking tin that's big enough for you to carve a square cake out of), bake two cakes of Victoria sponge and leave them to cool. This 'Jucci' shopping bag cake measures 15cm (6in) in height, 14cm ($5\frac{1}{2}$ in) length and 7.5cm (3in) width. Stick your two loaves together using buttercream and/or jam and cut around the loaf to achieve the correct dimensions, using a ruler or tape measure to achieve the exact size.
- 5 To cover the shopping bag cake, simply roll out a large square of white sugarpaste, making sure it is large enough to cover the entire cake. Now place your sponge onto the paste square standing upright and carefully wrap the sugarpaste edges up towards the top of the cake and fold downwards into thick edges, leaving a 2.5cm (1in) depth at the top of the cake for the sugar tissue paper design. The paste should be secured to the sponge using buttercream or jam.
- 6 To give our shopping bag the striped look as shown in the picture, roll out thin strips of light pink sugarpaste with a 2mm

thickness and cut three 3cm ($1\frac{1}{4}$ in) stripes of paste out, making sure they are long enough to cover the perimeter of your shopping bag cake. Attach your pink stripes to the cake using edible glue.

- 7 Now create a rope-look handle for your bag. Firstly, roll two long sausage shapes out, thin enough to fit in with the scale of the cake. Carefully wind them together to create a rope, which fuses together as the paste sets. Poke out two even sized holes at the top of the bag for the rope to be inserted and attach securely using edible glue, cutting to fit.
- 8 You can now print out any logo you desire onto the bag. For this, we used the FMM Lowercase Tappit. Simply place your light pink sugarpaste into the letters you need and tap the perfectly formed characters back out, sticking firmly onto your cake using edible glue.
- 9 The final part of creating our designer shopping bags is your decorative sugar tissue paper. For this effect, we used Culpitt printed sugar sheets, available in a range of colours and styles. Place a thin layer of edible glue at the top of your cake, staying inside the edges. Bend strips of your printed sugar upwards while sticking them to the base, cutting as needed to give pointed and ruffled edges similar to the composition of tissue paper. Make sure all sugar paper is stuck down securely using edible glue and leave to set. You are left with rigid sugar bonds and a realistic impression of tissue paper.
- 10 For the two smaller bags, repeat steps 4 to 9 for each bag, creating smaller versions. Our 'NH' baby-blue bag measures 12.5cm (5in) long, 12.5cm (5in) high and 7.5cm (3in) wide. Our hot pink 'ABT' designer bag measures 9cm ($3\frac{1}{2}$ in) long, 9.5cm (4in) high and 7.2cm (3in) wide. Use the previous techniques with a combination of different coloured sugarpastes, printed sugars and letter stencils to give each shopping bag its own classy identity.
- 11 The final step is to secure each shopping bag cake to the base. Layer the bottom of each bag with edible glue and position on the base, leaving enough space at the front of the base for the title texture mat. Using the Culpitt Alphabet Texture Mat Uppercase, we created a 'Born to shop' title for our cake, but you could add the recipient's name instead.

Super troopers

By Carolyn White

Makes 12

FOR THE CUPCAKES

12 cupcakes, 8 piped with a swirl of frosting

FOR SOLDIER CAKES

sugarpaste with CMC – 70g (2½oz) flesh-coloured, 25g (1oz) dark bottle green, 7g (¼oz) each of teddy bear brown and white, 5g (⅛oz) each of chocolate brown, light green and black

FOR MEDAL CAKES

sugarpaste with CMC – 75g (2¾oz) chocolate brown, 50g (1¾oz) each of pale grey and white, 40g (1½oz) red, 30g (1oz) navy blue

FOR TANK TRACK CAKES

sugarpaste with CMC – 75g (2¾oz) chocolate brown, 10g (¼oz) green

SPECIAL EQUIPMENT

silver lustre dust mixed with alcohol

no. 1.5 piping tip

cutters – mini circle plunger and

star to fit no. 3 circle cutter

cleaned toy vehicle with deep treads

FOR THE SOLDIER CAKES

1 For the faces, roll out the flesh-coloured paste to 3mm (⅛in) thick using spacers. Use a no. 6 circle cutter to cut four discs. While soft, impress a smile on each using the open end of the piping tube and then indent at either end with a cocktail stick or toothpick.

2 For the helmets, knead the dark bottle green, teddy bear brown, chocolate brown and light green pastes separately, tear into pieces and roll into little balls. Put the balls together into one lump and cut through into two pieces. Roll out each piece and use the no. 6 circle cutter to cut two circles. Cut in half, then arch the bottom edge of each semicircle to create a brim. Attach the finished helmets to the faces.

3 For the chin straps, cut long strips of the camouflage paste and attach in place.

4 For the eyes, cut out white paste circles with the mini circle plunger cutter and attach. Flatten tiny balls of black paste slightly and add for the pupils. For the nose, roll a tiny ball of the flesh-coloured paste and attach.

5 Wet a little dark green or brown paste to make a sticky paint. Dab onto the faces with a paintbrush to create the effect of mud splotches.

FOR THE MEDAL CAKES

1 For the bases, roll out the chocolate brown paste to 3mm (⅛in) thick using spacers. Use a no. 6 circle cutter to cut four discs. Set aside to firm.

2 Roll out the grey paste and use a no. 3

circle cutter to cut four discs. Roll the remaining grey paste more thinly and cut four stars. Paint with the silver lustre dust solution and attach to the discs.

3 Roll out the red paste and cut a strip 4cm (1½in) wide, then roll very thinly and cut a strip 5mm (¼in) wide. Cut a very thin strip 2cm (¾in) wide of navy blue paste and a strip 1cm (½in) wide of white paste. Layer as shown in the photo. Trim a section of ribbon to fit above each medal.

FOR THE TANK TRACK CAKES

1 Roll out the chocolate brown sugarpaste to 3mm (⅛in) thick using spacers. Use the toy to indent tracks across the paste.

2 Push the green paste through a sieve (strainer) and place clumps here and there beside the tracks. Use the no. 8 circle cutter to cut out four discs from the paste and place on top of the remaining cakes (flat-frosted beforehand).







Birdhouse cake

By Lindy Smith

FOR THE CAKE

one 23cm (9in) square cake, 7.5cm (3in) high

TO DECORATE

sugarpaste – 450g (1lb) purple, 500g (1lb 2oz) each of pale green and pale pink, 900g (2lb) pale blue

25g (1oz) pastillage coloured purple
modelling paste – 200g (7oz) pale green, 25g (1oz) deep purple, 50g (2oz) each of very pale pink, pale blue and purple

royal icing coloured very pale pink, green, blue and pink
buttercream

white vegetable fat (shortening)

SPECIAL EQUIPMENT

cake boards – 1 square drum 8cm (7in); 2 square thin hardboards 15cm (6in); 1 round spare board for turning cake at least 25.5cm (10in)

1.5cm (5/8in) wide purple ribbon
sugar glue and non-toxic glue stick

sugar shaper

cutters – five-petal flower, 3.6cm (1 3/8in) circle and straight frill set

no. 2 piping tip

stencils – cherry blossom, vintage botanical and scroll set
lace motif stick embosser

waxed paper

PREPARATION

- 1 Cover the 18cm (7in) square cake drum with the purple sugarpaste, using 5mm (1/4in) spacers in order to achieve an even finish. Set aside to dry thoroughly.
- 2 Knead the pale green modelling paste to warm, adding white vegetable fat and cooled boiled water if necessary to make it pliable. Roll out two-thirds between 1mm spacers and use to cover one of the 15cm (6in) cake boards. Cover the other hardboard with the remaining pale green paste and set aside to dry.
- 3 Soften the purple pastillage by adding a little white vegetable fat and cooled boiled water. Place inside a sugar shaper

with the large round disc. Push down the plunger and pump using the handle to squeeze out a length of paste. Cut into at least two 9cm (3 1/2in) lengths, one for the perch and one as a spare. Place on a foam pad and allow to dry thoroughly.

- 4 Cut five petal flowers from the thinly rolled-out pale pink modelling paste and place in cupped formers to dry. Once dry, pipe large dots of very pale pink royal icing in the centre of each flower using the no. 2 piping tip. Once this has dried, pipe small dots around the centre.

CARVING THE CAKE

- 1 Cut a 20cm (8in) square template from paper. Level the cake and place the template on top, secured with cocktail sticks. Use a sharp carving knife to cut around the template for a square cake. Cut the cake in half to give you two 20x10cm (8x4in) pieces. Make another cut perpendicular to the first, 5cm (2in) in from one edge, reducing the long pieces of cake to 15cm (6in) and making two additional 10x5cm (4x2in) pieces.
- 2 Spread buttercream over the top of one



of the larger pieces of cake and stack the second on top. Spread buttercream over the top of the stack and add both smaller sections of cake, using buttercream to sandwich them firmly together.

- 3 Enlarge the bird box template (download at ideas.stitchcraftcreate.co.uk/patterns) at 200%, so the width is 15cm (6in) and the height 21cm (8¼in). Cut out two of the templates from waxed paper. Attach to the cake sides with cocktail sticks, ensuring they are aligned with each other.
- 4 Holding the carving knife at right angles to the templates, carve away the excess cake to leave the shape of the bird box. Remove the cocktail sticks and templates.

COVERING THE GREEN SIDES

- 1 Colour a third of the royal icing darker green than the pale green sugarpaste.
- 2 Knead the green sugarpaste to make it warm and pliable, then roll out about two-thirds to a thickness of 5mm (¼in). Place the cherry blossom stencil on top and use a palette knife to spread the green royal icing evenly over the stencil. Lift the stencil to reveal the pattern.
- 3 Use a palette knife to cut around three sides of the pattern, leaving one shorter edge uncut. Spread buttercream over one side of the cake. Meanwhile, the pattern should dry. Pick up the patterned paste and use a smoother to press it onto the freshly spread buttercream.
- 4 Use a palette knife to cut the excess paste flush with the roof of the bird box.

COVERING THE FRONT AND BACK

- 1 Cut two 25.5cm (10in) waxed paper squares. Knead the blue sugarpaste to warm, then roll out two-thirds to a depth of 5mm (¼in). Place the paste on a square of waxed paper, flipping the paste over so the underside is uppermost.
- 2 Cover the front of the cake with a thin layer of buttercream, then carefully place the buttercreamed surface on top of the rolled-out sugarpaste. Using a palette

knife, cut the blue sugarpaste to size, ensuring the palette knife is flush with the cake to achieve a straight cut.

- 3 Place the second sheet of waxed paper and the spare cake board on top of the cake and flip through 180 degrees, so that the blue sugarpaste is uppermost. Remove the top sheet of waxed paper.
- 4 Place the front template on top of the cake. Holding the circle cutter directly above the circle on the template, quickly slide the template away and use the cutter to cut a circle through the paste. Don't remove the paste at this stage.
- 5 Place the vintage botanical stencil on top of the cake, adjusting as necessary, then spread blue royal icing evenly over the stencil. Remove the excess icing before lifting the stencil to reveal the pattern.
- 6 While the royal icing is still wet, remove the sugarpaste circle with a palette knife. If necessary, take a damp paintbrush and tidy up the royal icing around the edge.
- 7 Once the royal icing has set, replace the sugarpaste circle with one cut from 2mm thick purple modelling paste. Stand the cake upright and cover the back, as the front, with buttercream and sugarpaste.

COVERING THE ROOF

- 1 Cover the two sides of the roof with buttercream and place the prepared 15cm (6in) square hardboards, covered-side down, onto the buttercream. Position so that the tops of the boards are as close as possible to one another and the sides are parallel with the cake.
- 2 Soften some of the pale pink modelling paste by adding a little white vegetable fat and cooled boiled water. Place inside the sugar shaper with the large round disc. Push down the plunger and pump using the handle to squeeze out a length of paste. Place along the top of the roof to fill the gap between the boards and to create the ridge. Using a smoother, flatten each side of the paste sausage so

it is flush with the top of the roof.

- 3 Cover the board edges with cooled boiled water or sugar glue.
- 4 Roll out the pink sugarpaste so it is at least 15cm (6in) wide and 30.5cm (12in) long. Pick the paste up over your rolling pin and drape over the entire roof top. Trim to size with a palette knife.
- 5 Use a scroll design to stencil a pattern on each side of the roof with pink royal icing.
- 6 Soften some of the blue modelling paste and place inside the sugar shaper with the medium round disc. Squeeze out four 12.5cm (5in) lengths and leave to firm up for a minute or two. Paint sugar glue along the top edges of the front and back sections of the cake, where the blue paste abuts the roof, and position the lengths of paste over the glue to neaten the join. Trim to fit with a craft knife.
- 7 For the textured green trim on the front of the roof, thinly roll out some green modelling paste and use a stick embosser to add texture. Make sure you apply the same pressure each time you emboss so the pattern has an even depth. Cut the paste into four strips to fit with a craft knife, attach with sugar glue and trim.
- 8 For the ridge decoration, thinly roll out the purple modelling paste between 1mm spacers. Press the frill cutter firmly into the paste. Create a strip by cutting a straight line 1cm (½in) from the pattern using a straight edge such as a spacer and a palette knife. Cut a second exactly the same width and attach to form the ridge.
- 9 Disguise the join at the ridge top with purple modelling paste trim made using the sugar shaper and medium round disc.

FINISHING TOUCHES

- 1 Add the ribbon to the edges of the cake board with a non-toxic glue stick. Transfer the cake to the centre of the board.
- 2 Attach the flowers to the cake and board with royal icing. Insert the perch about 2.5cm (1in) below the purple hole.



Candy-stripe and bowtie minis

By Zoe Clark

FOR THE CAKE

5cm (2in) round mini cakes, some prepared and iced in pale willow green coloured and the remainder in white sugarpaste about 3 hours in advance

TO DECORATE

1 quantity of soft-peak royal icing, made from 500g (1lb 1oz) icing sugar, 2 medium free-range egg whites and 75ml (2½fl oz) water medium green, medium pink and black flower pastes claret food colouring

SPECIAL EQUIPMENT

5cm (2in) circle cutter small paper piping bags no. 1.5 piping tip edible glue

- 1** For the candy-stripe design, use the circle cutter to gently mark a circle around the top edge of each cake. Thinly roll out some medium green flower paste and cut strips about 1cm (½in) wide and slightly longer than the depth of the mini cakes. You will need eight strips of paste per cake. Stick the strips around the sides of the cakes about 1.3cm (½in) apart, with a small amount of edible glue. Trim the strips on the top of the cake to end at the circular indentation.
- 2** Colour a little of the royal icing medium pink with claret food colouring used for the main cake. Fill a piping bag fitted with a no. 1.5 piping tip and pipe three evenly spaced dots along the top edge of each green strip. Stick medium pink flower paste semicircles side by side down the left-hand edge of each strip.
- 3** To make the bowtie cakes, for the bows, cut out 1.5cm (¾in) wide strips 15cm (6in) long from thinly rolled-out black flower paste. Form each strip into bow

loops by turning in either end to meet and pinching in the centre. For the knots, wrap a strip 5mm (¼in) wide and 2cm (¾in) long around the centre of each set of loops and join them at the back with edible glue.

- 4** Colour the remaining royal icing pale pink with claret food colouring and fill a piping bag fitted with a no. 1.5 piping tip. Pipe strips about 3mm (⅛in) apart around each cake, starting from the centre of the cake running down to the base. Squeeze out a small ball of icing at the bottom of each stripe. Leave to dry.
- 5** When the stripes are dry, stick a sugar bow to the top of each cake with edible glue, or royal icing if the bow is completely dry.

Get to grips with piping

Piping is an essential skill for decorating cakes and its versatility means there's always something to learn. Elizabeth Marek shares her top tips...

PIPING BASICS

Depending on the type of tip you choose, you can use piping to create borders, patterns, textures and lettering on your cakes. Both royal icing and buttercream can be used for piping.

PIPING BAGS

There are several options when it comes to piping bags. Your choice will depend on what you are planning to do. If you're going to be icing dozens of cupcakes or applying large amounts of buttercream to a cake, you will want to use a large piping bag. Choose a reusable bag that is flexible, so that you don't have to squeeze very hard for the buttercream to come out easily and smoothly. A coated bag will make washing easy and prevent colour staining of your bag.

Another type of bag you can use is a disposable one. Disposable bags are meant for one-time use and are great if you are working with multiple colours for a design or just need a bag for a quick job or a touch up. To fill the bags, I place them into a jar or cup, fold the top edge over, and spoon in the icing so I have both my hands free. Keep the back of the bag twisted tightly as you pipe to prevent the icing from squeezing out the back of the bag.

You can also make your own piping bag out of parchment paper. Here's how:

- 1 Start with a square of parchment paper.
- 2 You can fold a corner over and cut with the flat edge of a knife to form a triangle.
- 3 With the point facing you, take the right point, and fold it over until it matches up with the middle point.
- 4 Do the same with the left side.
- 5 Fold the points over and make two tears either side of the centre seam and fold down to keep the bag from unfolding.
- 6 Trim the tip off, fill with icing, roll down the edge, and pipe away!

BAKER'S SECRET

A coupler is a handy tool for piping that saves time and frosting. It is a small plastic adapter that is inserted into the piping bag and allows you to switch out tips on the same piping bag. It can be used with any type of bag.

PRO TIP

Corrie Rassmussin – Corrie's Cakes
www.facebook.com/CorrieCakes

Use a crusting buttercream for piping, but cut down on the amount of water called

for. I use just a couple of tablespoons of water, as opposed to the $\frac{1}{4}$ - $\frac{1}{2}$ cup called for in most recipes. The only secret for neat and even piping is practice, practice, practice! Pipe borders, write out birthday messages, make scrolls. Try out different tips on the kitchen counter. Pipe out your design, and then just scrape it up and try again. You can also search for 'piping templates' on the Internet and print them out. Slip them under some parchment, and practice your patterns to get better at hand control.



PIPING TIPS

A good set of tips is essential. Tips are available in both metal and plastic. Both work well. Whichever type you choose, make sure to wash them thoroughly after each use and allow to air-dry completely before storing. Two of the most basic, yet versatile, tips are the star tip and the round tip, both of which are available in a number of different sizes.



These piping techniques and the texturing tips on pages 96-97 are by Elizabeth Marek, the founder of the Artisan Cake Company and author of the *Artisan Cake Company's Visual Guide To Cake Decorating*.



ROUND TIPS

Round tips are used for making dots, intricate scroll work, straight lines, borders and lettering.



STAR TIPS

Star tips are great for borders, scrollwork, simple flowers, stars and shell borders, like the one below.

DECORATING A CAKE WITH PIPING

Start with a cake freshly frosted in buttercream and chilled.

- 1 Tint some crusting buttercream with avocado green food colour and mix until well blended.
- 2 Fill a piping bag with a few spoonfuls of frosting and twist the top of the bag.
- 3 Using a round tip, pipe some simple scroll work onto the side of your cake. You can always scrape the buttercream off if you make a mistake.

- 4 Use a star tip to create a shell border on the bottom edge of the cake.
- 5 With some pink frosting, pipe simple flower shapes on the cake side. Fill in with a few dots.
- 6 Finish the top edge with a simple border using a round tip as shown.
- 7 Finish the design with a scroll design on top of the cake and a pretty gum paste flower; or pipe on a message if it's for a special occasion.



The piping techniques on pages 63-64 are taken from *Artisan Cake Company's Visual Guide To Cake Decorating*, by Elizabeth Marek. Published by Race Point Publishing, £20. Images © Elizabeth Marek. For more techniques from Elizabeth's book, turn to page 96.

Wedding & Anniversary

DECORATIONS



Peacock wedding cake

By Janette MacPherson (www.facebook.com/janettemacphersoncakecraft)

FOR THE CAKE

15cm (6in) and 20cm (8in) round cakes covered in ivory sugarpaste

TO DECORATE

sugarpaste colours – ivory, bright blue, white, green/yellow, orange and light blue

black colour paste, for painting edible gold paint

blue and gold ribbons

SPECIAL EQUIPMENT

25cm (10in) cake drum glued to 30cm (12in) cake drum, both then covered in ivory sugarpaste

dowels

2 x small Styrofoam egg shapes, one slightly smaller than the other

florist's wire

extruder

Styrofoam cake dummy/sheet for drying sugarpaste pieces

small round cutter

small flower cutter

leaf veining tool

non-stick rolling pin

2 small paintbrushes

- 1 Stack the two cakes on the board, dowelling the base tier.
- 2 Mark out your scroll design on the back of the base tier. I did this freehand, but you can print out a template of your design and pinprick through the paper onto the back of the cake. You can then follow your pinprick guide.

3 Using the extruder, make lengths of ivory sugarpaste and glue into place along your scroll design with a little water.

4 For the peacocks, cover the two Styrofoam eggs, the larger one in blue sugarpaste, the smaller one in white. Glue the covered eggs into position on the cake, using a little sugarpaste mixed with a little water to form a thick paste glue. Make sure the tapered ends are positioned to be the tail ends, and the rounded ends sit together as the chests.

5 For the blue peacock, shape some blue sugarpaste (with a little added CMC powder to strengthen it) into a head and neck shape. Lay the curved neck piece onto the Styrofoam dummy, making sure it is lying on the side which will face the back of the cake. Cut short pieces of floral wire, roll a tiny ball of sugarpaste for each wire and glue on to make the head decoration. While the neck is lying on the Styrofoam dummy, push the floral wires into position on the top of the head. Allow to dry completely. When dry, glue into position on the peacock body using sugarpaste mixed with water.

6 For the white peacock, shape some white sugarpaste (with added CMC) into a head and neck shape. Check against the blue peacock to achieve the correct height of curve/length of neck. You want the white neck to curve closely under the blue neck. Lay the curved neck piece onto the Styrofoam dummy, making sure it is lying on the side which will face the back of the cake. Allow to dry completely. When dry, glue into place.

7 To make a tail feather for the blue peacock, roll out a section of green/yellow sugarpaste. Roll a small ball of

orange sugarpaste and gently press and flatten onto the green/yellow sugarpaste. Roll a smaller ball of light blue sugarpaste and gently flatten on top of the orange. Roll a tiny scrap of dark blue sugarpaste and gently press on top of the light blue sugarpaste. Using a rolling pin, gently roll across the top to flatten the colours together, taking care not to lose the round shape. Use a small round cutter to cut out the feathers from your now patterned icing. The feathers can be made in a sheet or individually. Using a leaf veining tool, mark lines across the feathers to give them texture.

8 Fix the feathers in a cascading pattern from the body down the cake as shown.

9 Using a small flower cutter, cut feathers to attach over the back and sides of the peacock body. Glue in position.

10 For the white peacock tail feathers, cut circles of white sugarpaste and mark with a veining tool as before. Attach in cascading pattern as shown, from the body, down the cake and meeting up with the blue peacock tail feathers.

11 Cut white flower shapes to attach as body feathers and glue in place.

12 Paint the backs of the peacocks with edible gold paint, and also the edges of the white peacock body feathers. Lightly sweep a little gold across some of the blue peacock tail feathers, just to catch the odd highlight.

13 Paint on black and gold eyes. Shape beaks from yellow sugarpaste, glue in position and paint gold.

14 Finish cake by edging the boards with blue and gold ribbon.



Project and image © Janette MacPherson (www.facebook.com/janettemacphersoncakecraft)





Pastel wedding cake

By Sherry Hostler from The Cake House
(www.thecakehouse.biz)

FOR THE CAKE

15cm (6in), 20.5cm (8in), 25.5cm (10in) and 30.5cm (12in) round sponge cakes all filled with buttercream and crumb coated

TO DECORATE

sugarpaste – 500g (1lb 1¼oz) pale blue, 850g (1lb 13oz) pale yellow, 2kg (4lb 6½oz) pale lilac, 2kg (4lb 6½oz) pale green

200g (7oz) lilac flower paste

royal icing

edible glue

SPECIAL EQUIPMENT

4 round cake cards – sized 15cm (6in), 20.5cm (8in), 25.5cm (10in) and 30.5cm (12in)

35.5cm (14in) round cake board

non-stick rolling pin

smoother

small paint brush

sharp knife

sunflower/daisy cutters in four sizes – 7.5cm (3in), 5cm (2in), 4cm (1½in) and 2.5cm (1in)

length of lilac ribbon to go around the board and the base of each cake

- 1** Roll out 900g (2lb) of the pale lilac sugarpaste on a surface which is lightly dusted with icing sugar to approximately 3mm (⅛in) thickness. Brush your cake drum with a little water and cover it with the sugarpaste. Use the smoother to create an even surface. Cut off any excess and allow to dry overnight.
- 2** Adhere each cake to the corresponding size cake card using a little buttercream.
- 3** Dust a surface with icing sugar and roll out the pale green sugarpaste to a 3mm (⅛in) thickness, so that it is large enough to cover the 30.5cm (12in) cake. Lift the sugarpaste over the cake and smooth down with your hands. Use the smoother to create an even surface and cut off any excess.
- 4** Dust a surface with icing sugar and roll out the pale lilac sugarpaste to a 3mm (⅛in) thickness, so that it is large enough to cover the 25.5cm (10in) cake. Lift the sugarpaste over the cake and smooth down with your hands. Use the smoother to create an even surface and cut off any excess.
- 5** Dust a surface with icing sugar and roll out the pale yellow sugarpaste to a 3mm (⅛in) thickness, so that it is large enough to cover the 20.5cm (8in) cake. Lift the sugarpaste over the cake and smooth down with your hands. Use the smoother to create an even surface and cut off any excess.
- 6** Dust a surface with icing sugar and roll out the pale blue sugarpaste to a 3mm (⅛in) thickness so that it is large enough to cover the 15cm (6in) cake. Lift the sugarpaste over the cake and smooth down with your hands. Use the smoother to create an even surface and cut off any excess.
- 7** Leave the cakes to set for 24 hours.
- 8** During this time, you can make the flowers. Firstly, cut some small squares of tin foil and shape them with your hands into small cups approximately 7.5cm (3in) across. These will be your flower formers and you will need 10 in total.
- 9** Roll out the lilac flower paste thinly and use the cutters to cut out the following sizes: 2 x 7.5cm, 3 x 5cm, 10 x 4cm, 10 x 2.5cm. Before the flower paste sets too hard, stick the petals together using edible glue. The two large flowers should have one blossom of each size. The one medium size flower should have the smallest three sizes of blossom. The six small flowers should have the smallest two blossoms. There is no set pattern to this though, so if you would like to add more layers then you can. Place each complete flower into a flower former to set for about 24 hours.
- 10** While the flowers are drying, roll out 10 small balls of sugarpaste using the pale yellow, pale lilac, pale blue and pale green. One ball can be stuck into the very centre of each flower using a dab of edible glue.
- 11** Place the 30.5cm (12in) cake onto the cake board, sticking it down with some royal icing. Dowel the bottom three tiers of the cake and then stack the tiers one by one, starting at the bottom and working your way up. Use royal icing to stick each tier down to the next.
- 12** Add the ribbon around the base of each tier, and fix at the back with a dab of royal icing.
- 13** Affix the flowers to the cake one at a time, using a small amount of royal icing. You may have to hold each flower in place for a few minutes until the royal icing sets slightly, to avoid the flowers slipping down.
- 14** Add the ribbon around the side of the cake drum to add a nice finish.

Polka pearl cake

By Charlotte White

FOR THE CAKE

20cm (8in) round red velvet cake covered with 1kg (2lb 2oz) white sugarpaste, plus extra to hold the wires for the sugar flowers

TO DECORATE

125g (4½oz) royal icing
pearlescent white metallic food paint
white ribbon

FOR THE SUGAR PEONIES

300g (10½oz) white flower paste
a little green flower paste

SPECIAL EQUIPMENT

parchment piping bag fitted with a medium round piping tip
paintbrush
5cm (2in) polystyrene balls
20-gauge floristry wire
set of peony petal cutters
small five-petal rose cutter

- 1 Prepare your red velvet cake and cover with white sugarpaste. It's best to leave this overnight to set before decorating if you can, to avoid damaging the finish while working. Secure a simple white ribbon around the bottom of your cake with a little royal icing at the back.
- 2 Fill a parchment piping bag fitted with a medium piping tip with white royal icing and pipe a series of large 1cm (½in) dots at regular intervals around the bottom of your cake, around 1cm (½in) above your ribbon. Use your ribbon as a guide to keep your line of pearls straight. You may find it easier to pipe one pearl and then turn the cake to pipe directly opposite on the other side. As a cheeky cheat, you will find that some professional cake decorating turntables have points marked at regular intervals, which you can follow.
- 3 Pipe a second line of dots around the top edge of your cake, directly above the bottom line of dots. Repeat with a middle line of dots around the middle of the cake, with each dot sitting in the middle of the top and bottom lines.
- 4 Dry the pearls for at least 3 hours before painting with pearlescent white metallic food paint to bring them to life.

- 5 Crown your cake with an arrangement of white sugar peonies (see below) and sugar lily of the valley. Place a ball of leftover white sugarpaste in the cake middle and push your flower wires into it to hold your arrangement securely.

TO MAKE SUGAR PEONIES

- 1 Push a cocktail stick horizontally through the middle of a polystyrene ball to create a tunnel to push your wire through. Use a whole length of wire and, with your bud at the centre, pull both wire ends down and twist them into one double-strength wire. This is the peony centre.
- 2 On a non-stick board, knead and roll out enough flower paste to cut four pieces with a medium-sized peony petal cutter. Transfer the petals to a foam mat and use a ball tool or a cocktail stick to 'frill' the top edges. To do this, lay your ball tool against the top petal edge and roll back and forth until the petals become thinner and appear to have movement.
- 3 Paint each petal with a little edible glue from around half way down to the very bottom. Lay your first two petals opposite each other at the top of your ball, so the second overlaps the top of the first. Turn your ball by a quarter. Lay your third and fourth petals opposite each other on the ball, but leave them open, so that you can look down to the first and second petals below.
- 4 Cut 10 small peony petals and frill them in the same way as outlined in step 2. Stick these petals around the sides of your ball with edible glue on the back, each one slightly overlapping the last.
- 5 Cut 14 petals using a medium-sized petal cutter, frill the edges and add them to the ball using the technique in step 4. Leave to dry after adding this layer to prevent the weight of paste pulling petals off the ball. Repeat adding petal layers until you're happy with the peony size.
- 6 Leave to dry, right way up, in something (a glass will do) to support the shape. Put a few layers of tissue paper over the glass and poke the stem through the centre. Use small pieces of tissue paper to add movement to the petals by pushing them between the layers.
- 7 Finish with a calyx of green flower paste cut with a five-petal rose cutter. Frill the edges with a ball tool, paint a dab of edible glue on the middle and push your wire through the centre. Leave to dry.
- 8 To finish, trim the wire to the length you need and wrap with green floristry wire to make a stem.



Jet and lace cake

By Charlotte White

FOR THE CAKE

20cm (8in) salted caramel cake, crumb coated in salted caramel buttercream and covered in nude sugarpaste, coloured using peach paste food colouring

TO DECORATE

125g (4½oz) royal icing, coloured black (using paste food colouring)

black wired rose made from flower paste or your choice of a black floral decoration

66x10cm (26x4in) baking parchment collar, trimmed to fit the cake perfectly

**scribe tool or cocktail stick
parchment piping bag fitted with a small round piping tip**

black lace ribbon

- 1** Begin by preparing your salted caramel cake, crumb coating it in salted caramel buttercream and then covering it in nude sugarpaste. Allow your sugarpaste to dry on the cake overnight if possible to avoid damaging the surface while decorating.
- 2** Wrap a length of baking parchment around the sides of your cake and trim to fit. Fold this length into eight equal sections. Use a glass, cup or small plate to draw a semicircle onto the top edge of your folded parchment. Aim to make this semicircle about 2.5cm (1in) from the top of your paper at its lowest point. Cut along the line that you have drawn and open up your parchment to reveal a collar with eight equal swags cut into it.
- 3** Wrap the parchment collar around your cake, securing with a little tape, and carefully score along the swag lines with a scribe tool or cocktail stick.
- 4** Remove and refold your collar and repeat step 2 to create a second semicircle line below your first. Once you're happy with the position of this second swag line, cut along the line and repeat step 3.
- 5** Fill a parchment piping bag, fitted with a small round piping tip, with black royal icing. The only way to achieve this depth of black is using an extra concentrated black food colouring paste.
- 6** Hold your piping bag very close to, but not touching, the surface of the cake and pipe small dots along the swag lines you've made. It's easier to start with the top line all the way around your cake, following this with the lower line. Pipe a vertical line of three dots at the highest point of each swag. Finish your hand-piped design with a teardrop at the bottom of each vertical line of dots. Create a teardrop by piping a fourth dot a little lower than the vertical line of three, dragging your piping tip upwards instead of pulling directly away when you are happy with the size of the dot.
- 7** Wrap a length of black lace ribbon around the cake's bottom edge, securing at the back with a little black royal icing.
- 8** Top your cake with a single black wired rose made from black flower paste, or use a black floral arrangement.

Hollywood wedding cake

By Charlotte White

FOR THE CAKE

20cm (8in) and 15cm (6in) lemon drizzle cake tiers, filled and crumb coated with lemon buttercream

FOR THE MARSHMALLOW MERINGUE FROSTING

4 large free-range egg whites

120ml (4fl oz) golden syrup

250g (9oz) caster sugar

½ tsp salt

½ tsp cream of tartar

2 tsp vanilla extract

TO DECORATE

flower paste, coloured yellow using egg yellow food colouring paste

FOR THE SUGAR HYACINTHS

white flower paste

SPECIAL EQUIPMENT

20cm (8in) cake drum

4 dowelling rods

24cm (9½in) cake drum

side scraper

icing turntable

large palette knife

yellow ribbon

bow cutter (large)

flower pick

light gauge florist wire, prepared

into 3-4 equal-sized lengths

round-nose pliers or craft tweezers

non-stick board

cel pin or a dowelling rod

small blossom cutter with open top

foam mat

bone tool

edible glue

floristry tape

- 1** Begin by preparing your two lemon drizzle cake tiers with a filling and thin crumb coating of lemon buttercream. Dowel your bottom tier so that the dowelling rods stick up around 5mm (¼in) from the top of the cake. Refrigerate both tiers while you make your marshmallow meringue frosting.
- 2** Put all of the frosting ingredients, with the exception of the vanilla, into a large glass mixing bowl. Prepare a large saucepan with 7.5cm (3in) of simmering water and set the bowl over the top.
- 3** Whisk the mixture with a handheld mixer on high speed over the simmering water until the frosting holds stiff little peaks. This takes about 10 minutes.
- 4** Once you are happy that the frosting is holding peaks, remove the bowl from the heat and whisk in your vanilla for 1-2 minutes as the frosting cools. This is now ready for use on the cake.
- 5** For this design you need to fix your 20cm (8in) tier to a larger 24cm (9½in) cake drum. Your cake should already be set on a 20cm (8in) cake drum, so a cross of double-sided tape in the centre of your cake drum should be sufficient to stick the two together.
- 6** Spread a generous coating of the marshmallow meringue frosting across the top and sides of your 20cm (8in) cake, removing any excess with a side scraper. Place your cake on a turntable and gently press the tip of your palette knife against the top edge of the side of your cake. Without moving the blade, rotate the turntable to create a line in the frosting. As you reach one full turn, gently move your blade down to create a second line directly under your first. As you continue to move around the cake, bring the blade downwards in this same way until you reach the bottom.
- 7** Tidy the top edges with a side scraper, pulling all top edges into the cake centre.
- 8** Repeat step 6 with your 15cm (6in) tier and carefully stack on top of the 20cm (8in) tier. You need to spread some extra frosting around the bottom of your top tier to conceal any gap or damage.
- 9** Spread a little frosting over the exposed silver edge of your 24cm (9½in) cake drum and trim with a yellow ribbon.
- 10** Decorate your cake with two arrangements of white sugar hyacinths (see below). Lay them in position so that the frosting holds the display in place. Add sugar bows using yellow flower paste and a large bow cutter.

FOR THE SUGAR HYACINTHS

- 1** Bend the top of each wire with a pair of pliers or tweezers to make a tiny hook. Make a wire for each flower you want.
- 2** Knead a small pinch of flower paste and roll into a 1cm (½in) ball. With one finger, roll gently on one half of your paste ball to create a cone shape.
- 3** Sit your cone on a non-stick board with its point upwards. Use your index fingers to press gently on each side of the flat bottom part of the cone so it flattens down. Flatten all the way around the bottom, leaving the point intact.
- 4** Use a cel pin or dowelling rod to roll the flattened portion of your cone out to around 1mm thickness.
- 5** Your cutter should slip over the top of the cone with the point sticking through the middle. Cut out your shape and wrap up any excess paste to use later.
- 6** Transfer your flower to a foam mat and frill the edges. To make a hyacinth or a bluebell, run your ball tool along each petal down its centre from the middle of the flower to the tip of the petal.
- 7** Hold the flower gently and push the pin a tiny bit into the centre of the flower head to create a natural looking throat.
- 8** Dip the wire hook into edible glue, wipe away any excess and push the bottom of the wire into the throat of the flower until it comes out of the pointed end of the cone. Slowly pull the wire from the bottom until the hook catches in the flower centre and can't be seen from the top. Pinch the point of your cone between thumb and forefinger, rolling lightly to seal the neck of your flower.
- 9** Leave to dry overnight and tape each wire with floristry tape. To create a spray, bind the wires together along one longer central wire, taping from 1cm (½in) down from each flower head, so they can be bent and arranged into position.



The projects on pages 70-73 are taken from *Deliciously Decorated* by Charlotte White, photography by Dan Jones, published by Ryland Peters & Small. Buy the book for the special price of £11.99 (inc. P&P, RRP £16.99) by phoning 01256 302699 and quoting code GLR CL3.



Pretty green wedding cake

By Marie Green from Made by Marie Green (www.madebymariegreen.co.uk)

FOR THE CAKE

two round cakes – one 20cm (8in) x 15cm (6in) deep, one 15cm (6in) x 9cm (3½in) deep, prepared and covered in pale green sugarpaste

TO DECORATE

280g (10oz) white flower paste

white royal icing

SPECIAL EQUIPMENT

one 25cm (10 in) round cake board, covered with pale green sugarpaste

cake dowels

3.5cm (1½in) and 3cm (1¼in) five

petal flower cutter

2cm (¾in) calyx cutter

2cm (¾in) epidendrum five

petal cutter

1cm (½in) blossom plunger cutter

2.5cm (1 in) rose leaf plunger cutter

3cm (1¼in) small butterfly cutter

non-stick board

foam pad

non-stick rolling pin

ball tool

foam flower drying mat

no.2 plain round writing tube

ribbon – 1.5cm (¾in) white satin and

7mm (¼in) white satin

kitchen scissors

double-sided tape

- 1** Cover the base cake board at least 12-24 hours before decorating your cake.
- 2** Knead the white flower paste until pliable. Roll out to a thickness of 1mm and cut out three 3.5cm (1½in) five petal flowers and three 3cm (1¼in) five petal flowers. Use the ball tool to shape the centre of each petal slightly on the foam mat by using circular movements. Leave the flowers to dry on the foam flower mat for 12-24 hours to give a gentle cupped shape.
- 3** Cut out five calyx flowers and five epidendrum flowers. Use the ball tool to gently shape the flowers by gently dragging from the edge of each petal to the centre. Leave to dry on the foam flower mat for 12-24 hours to give a gentle cupped shape.
- 4** Cut out 15 blossoms. Use the plunger to indent the centre a little. Leave to dry on the foam flower mat for 12-24 hours.
- 5** Cut out three rose leaves. Emboss the veining using the plunger. Leave to dry on the foam flower mat for 12-24 hours.
- 6** Cut out five butterflies. Place the centre body of the butterfly over a creased piece of card or the edge of a flower drying mat to create the 3D 'V' shape and leave to dry for 12-24 hours.
- 7** Create one or two extra flowers, butterflies and leaves in each size and shape, in case you make any mistakes or want to add more to the design.
- 8** Place a little royal icing on the covered cake board and centre the extended 20cm (8in) cake on top. Insert four cake dowels within the circumference of where the 15cm (6in) cake will sit. Trim the dowels to size.
- 9** Place a little royal icing on the top of the 20cm (8in) cake and centre the 15cm (6in) cake on top.
- 10** Wrap the 1.5cm (¾in) white satin ribbon around the base board and a separate length around the base of the 20cm (8in) tier and secure using double sided tape. Wrap the 7mm (¼in) white satin ribbon around the base of the 15cm (6in) top tier and secure using double-sided tape.
- 11** Use white royal icing to stick the flowers, leaves and butterflies onto the cake using the photograph as a guide. Start with the largest flowers to get the shape and work your way through to the smallest flowers. Stick some of the flowers over the ribbon at the base of the tier and dot a blossom or two onto the base board.
- 12** Use white royal icing to add the butterflies sweeping up the cake. Secure them one at a time, as you may have to hold the butterflies in place for a moment to prevent them moving.
- 13** Once the royal icing has dried and the flowers, butterflies and leaves are securely attached, add piped dots to the flower centres using the no.2 piping tip.
- 14** Finally, add some piped dots around and amongst the flowers to finish off the cake design.

Blue hydrangeas wedding cake

By Trudy Mitchell (www.jellycake.co.uk)

FOR THE CAKE

three round cakes sized 12.5cm (5in), 18cm (7in) and 23cm (9in), each 10cm (4in) deep

TO DECORATE

buttercream

2.5kg (5lb 8oz) white sugarpaste

white royal icing

300g (10½oz) white flower paste

blue paste food colouring

SPECIAL EQUIPMENT

13cm (5in), 18cm (7in) and 23cm (9in) round 4mm (¼in) cake boards

10cm (4in), 15cm (6in), 20cm (8in) and 34cm (13in) round cake drums

11 plastic dowels

small hydrangea cutter

ball tool

foam pad

bumpy foam/crumpled foil

10cm (4in) polystyrene ball

3m (6ft) of 1.5cm (¾in) wide navy blue ribbon

turntable

icing smoothers

small piping bag and no 2 piping tip

- 1** Trim the tops of the cakes using a large serrated knife to level them. Cut each cake in half and place the bottom layer of each cake on the same size cake card, securing with some buttercream, then spread each half with a layer of buttercream. Place on each top half and press down lightly. Cover the cakes with a thin layer of buttercream, smooth using a palette knife and place in the refrigerator for about 30 minutes to firm up slightly.
- 2** Knead the sugarpaste until you have a soft, pliable dough, then roll out until about 3mm (⅛in) thick. Cover each of the cakes, smoothing all over with the icing smoother and trimming away any excess from the bottom with a sharp knife. Ice the 34cm (13in) cake drum with sugarpaste and set aside to dry.
- 3** Colour all of the flower paste with the blue colouring to make a mid/bright blue. To make the flowers, thinly roll out some of the blue flower paste and cut out the hydrangea petals using the cutter. Place the petals on the flat foam pad and, using a gentle swirling motion, smooth over the outer edge of each one to thin out the paste and lightly ruffle them, then swirl in the middle of each one to cup them. Leave them on bumpy foam or crumpled foil to dry. You need about 200 blossoms for the sides of the cake.
- 4** To create the hydrangea ball, cut the petals as described in step 3 and leave them to dry for about 30 minutes. Meanwhile, cut one of the cake dowels to 15cm (6in) long and insert about half the dowel into the polystyrene ball. Using the royal icing and no.2 tip, begin to fix the partly dried petals to the ball from the top down, using icing to secure them. Press each petal down firmly, then push the next petal up against it to ensure there are no gaps. Continue to attach the petals until the ball is completely covered, then leave to dry with the dowel pushed into a polystyrene dummy.
- 5** Take the four round cake drums and cover the edges of the boards with 1.5cm (¾in) navy ribbon, securing with double-sided tape. Secure the 20cm (8in) cake drum in the middle of the 34cm (13in) drum with royal icing. Place more royal icing onto the top of the 20cm (8in) drum and carefully place the largest tier on top, ensuring it is central to the board. Using the 15cm (6in) drum as a guide, dowel this tier using five dowels. Secure the 15cm (6in) drum to the top of the cake with royal icing and then place the middle tier on top, using royal icing to secure. Dowel the middle tier using the 10cm (4in) drum as a guide, using five dowels. Secure the top tier to this board with royal icing. When assembling the cake, if you need to move the cakes to ensure they are central to each other, use the icing smoothers to gently move them. Let the stacked cake set for about 1 hour.
- 6** Using the royal icing and no.2 tip, start attaching the blossoms around the base of each cake tier. The petals should be clustered around the base of the cake, but don't be too even in applying them as it looks nicer if they are more randomly placed. The petals should become fewer in number as you come up each tier of cake.
- 7** Once the ball of petals has dried, mark out the centre of the top tier and carefully push the dowel into the cake until the petals at the base of the ball touch the top of the cake. If there are gaps, cut two or three more petals and carefully push them underneath the ball, securing with a little royal icing.





Fabulous feathers cake

By Zoe Clark

FOR THE CAKE

three round cakes – one 12.5cm (5in) x 9cm (3½in) deep, one 18cm (7in) x 15cm (6in) deep and one 25cm (10in) x 10cm (4in) deep, prepared and iced in soft grey sugarpaste

TO DECORATE

flower paste – 100g (3½oz) each of white and grey

lustre – dark silver, light silver, pearl white mixed with clear alcohol

silver lustre spray

½ quantity of royal icing (made from 500g (1lb 1oz) icing sugar, 2 medium free-range egg whites and 75ml (2½fl oz) water)

two large 75x40cm (30x16in) sheets of rice paper or equivalent

SPECIAL EQUIPMENT

one 33cm (13in) round cake board, covered with pale grey sugarpaste

7 hollow pieces of dowels cut to size
rose petal cutter

veining stick

apple tray, former or mould

moulds – brooch, pearl

2cm (¾in) circle cutter

scissors

pipng bag

feather template (available as a download from ideas.stitchcraftcreate.co.uk/patterns)

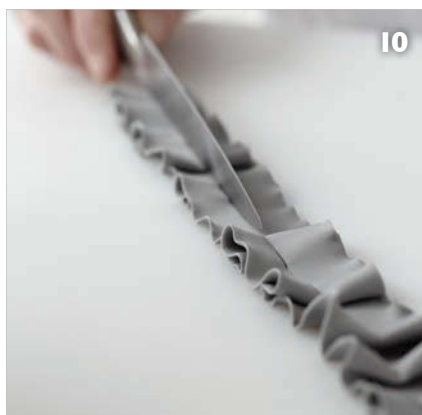
1.5cm (¾in) silver, double-faced satin ribbon

- 1 Dowel and assemble the three tiers onto the cake board.
- 2 Start by making the flower to allow it plenty of time to dry. Thinly roll out some white flower paste and cut out five petals using the rose petal cutter. Vein the top and sides of each petal by rolling the veining stick back and forth, positioning it half on and half off the edges so they start to frill. Pop each petal into an apple tray, former or mould to dry a little.
- 3 Press tiny amounts of white flower

paste into the pearl beads in the brooch mould, then fill the rest of the mould with grey flower paste. It's a good idea to make extra flowers, in case it breaks.

- 4 Roll out a small amount of white flower paste and cut out a disc with the circle cutter. Dust each petal with silver lustre, using lighter silver first towards the centre of the petal and darker silver towards the point, avoiding the frilled edge around the petal top. Use edible glue to secure the petals onto the white disc to form the outside of the flower.
- 5 Paint the brooch with silver and white pearl lustre mixed with clear alcohol. Secure it into the centre of the flower using some edible glue, or royal icing if the flower paste is dry, then sit the flower into a former to dry. Paint the frilled edges of each petal with silver lustre, just catching the ends of the edges.
- 6 Cut strips of rice paper for the feathers around the middle tier; each measuring at least 20-25cm (8-10in) long and 8cm (3¼in) wide. Cut small triangles out from the paper all the way along each

Project and photography taken from *Chic & Unique Vintage Cakes* by Zoe Clark, published by David & Charles, £19.99



strip, with each point cut just over half way up the width of the paper. Place each strip with the smoother surface facing upwards onto a large sheet of greaseproof paper. Use a small sharp knife or scissor blade to curl the points of the paper slightly upwards.

- 7** Lay out a rice paper strip with its points curling upwards. Spray with silver lustre from the straight edge across to the jagged side, so the colour is weaker towards the point tips. Repeat for all the strips. You'll need one 60cm (24in) strip or two strips that make up 60cm (24in) to wrap once around. There will be 10 or 11 layers of strips to make up this tier.
- 8** Turn the strip over and use a piping bag to pipe a line of royal icing across the top, near the straight edge. Attach it onto the bottom of the cake using edible glue, so the points fan outwards slightly over the bottom tier. If the strip is too short to wrap all the way around, add another piece and trim them so that the two ends overlap very slightly. Add the next layer so the end is not in exactly the

same place as the last piece. Continue adding pieces and making layers until you reach the top of the cake, but do not go over the top edge.

- 9** When you get to the top edge, cut the straight part off from the pointed strips, so you are just left with the triangles. This time you need to curl the ends backwards so they sit over the edge of the cake. Stick them individually onto the cake, firstly around the top, then adding another layer right up to the top tier.
- 10** Thinly roll out about 40g (1½oz) of grey flower paste into a long, thin strip, measuring at least 50cm (20in). Cut it to a width of 4cm (1½in) using a sharp knife. Place the strip on a foam pad and frill and soften the two edges using a ball tool. Ruffle and fold the icing randomly, then make an indentation along the centre of the length of the strip using the back of a knife. Wrap the icing around the top tier; trim any excess and secure with edible glue so the join is at the back.
- 11** Cut out two rice paper feathers with scissors, using the template (available to

download from ideas.stitchcraftcreate.co.uk/patterns/) as a guide. Fold them in half to make a pleat, open them out and dust the centre of both feathers using the light and dark silver lustres – the colour should be stronger towards the base. Snip tiny slits on an angle all the way up both sides of each feather. Secure the smaller feather on top of the larger feather using some royal icing and part them slightly at the top. Stick them on the cake to one side using some more royal icing, then secure the sugar flower with brooch centre in front of them.

- 12** Brush some pearl white lustre into the pearl mould and press in some white flower paste. Remove any excess paste, pop the pearls out and neatly stick them around the bottom tier with some edible glue. Repeat until you have enough pearls to go round the cake once, then repeat again to make a second row.
- 13** Finish by securing some silver, double-faced ribbon around the base board.



Pretty pinwheels cake

By Zoe Clark

FOR THE CAKE

four round cakes – one 10cm (4in) x 9cm (3½in) deep; one 15cm (6in) x 10cm (4in) deep; one 20cm (8in) x 15cm (6in) deep; and one 25cm (10in) x 12.5cm (5in) deep, prepared and iced in pale yellow sugarpaste

TO DECORATE

flower paste – 100g (3½oz) ice blue, 80g (3oz) orange, 35g (1¼oz) white, 30g (1oz) red, 30g (1oz) lime green, 5g (½oz) pale coffee and 5g (½oz) yellow cornflour (optional)

¼ quantity of royal icing (recipe quantities on page 78)

edible papers

SPECIAL EQUIPMENT

33cm (13in) round cake board, covered with pale yellow sugarpaste

10 hollow dowels cut to size

1.5cm (¾in) pale coffee, grosgrain ribbon

small sharp scissors

hole punches – 3.5cm (1½in) round and 5cm (2in) round scallop

plain buttons mould

no. 1 piping tip (optional)

1 Dowel and assemble the four tiers onto the cake board.

2 Wrap a length of 1.5cm (¾in) grosgrain ribbon around the base of each tier and secure with double-sided tape.

3 For the round turquoise pinwheel, roll out just over half of the ice blue flower paste to 1mm thick and cut out a 12x18cm (4½x7in) piece. Turn the paste so that its longest edge is vertical and concertina it, making 6-7mm (¼in) pleats all the way along the long side. Aim for about 13 folds in one piece. Work quickly to ensure your flower paste doesn't dry out or crack. You can use cornflour to prevent the paste from sticking to itself between each fold.

4 When you get to the end, pinch the flower paste tightly in the centre, open up the pleats on one side and secure them together with edible glue to form half of the pinwheel. Repeat to create the other half, then attach the two semicircles together using edible glue. Cut out a large round scallop-edge disc from edible paper using the scallop hole punch and secure it onto the pinwheel with edible glue. Set aside to dry for a couple of hours.

5 Make the orange pinwheel in the same way as the turquoise one, cutting the paste to 10x14cm (4x5½in) and folding the paste only 11 times to create larger folds. Use the round hole punch to cut out a round disc from another sheet of edible paper and attach it onto the pinwheel using edible glue.

6 To make the white windmill-style pinwheel, start by cutting out a 14.5cm (5¾in) square from a sheet of red edible

paper. Roll out the white flower paste to a thickness of 1mm, flip it over and immediately place the edible paper onto it. It should stick without any edible glue, but if it doesn't use a small amount to hold it in place. Use a sharp knife to cut around the paper and cut out the paste.

7 Hold the square in your hand and make a diagonal cut from each corner; stopping about 1.5cm (¾in) away from the centre.

8 Place the square back down onto the bench and fold over the paste from one corner into the centre of the pinwheel. Attach it in place with edible glue, using the end of a paintbrush to help it stick firmly down. Repeat for all four sides, sticking the points on top of each other in the centre. Set aside to dry for a couple of hours.

9 Repeat steps 6-8 to make the other two pinwheels. One uses a 12.5cm (5in) square piece of orange edible paper and flower paste and the other uses a 13.5cm (5¼in) square piece of blue edible paper and pale green flower paste.

10 Make buttons using flower paste and a mould. You can vary the button styles and shapes using different moulds. The red and orange pinwheel has a white button. The round turquoise pinwheel and blue and green pinwheel have pale coffee buttons. The white and red pinwheel has a yellow button and the round orange pinwheel has a red button.

11 Finish by attaching the pinwheels onto the cake using some royal icing, using the photograph for guidance. Finally, secure a length of grosgrain ribbon around the cake board.





Cake jewellery

By Zoe Clark

FOR THE CAKE

three round cakes – one 15cm (6in) x 10cm (4in) deep; one 20cm (8in) x 18cm (7in) deep; one 28cm (11in) x 12cm (4½ in) deep, prepared and iced in pale dusky pink sugarpaste 12-24 hours in advance

TO DECORATE

¼ quantity of royal icing (recipe quantities on page 78)
100g (3½oz) each of dusky pink, grey and ivory flower paste
edible glue
edible dust – silver, pearl white
large and small pearl, silver dragees
opal coarse sugar sprinkles

SPECIAL EQUIPMENT

35cm (14in) round cake board, covered with pale dusky pink sugarpaste 12-24 hours in advance
6 hollow pieces of dowel cut to size
endless garret frill cutter, tweezers, stitching tool, veining tool, heavy-

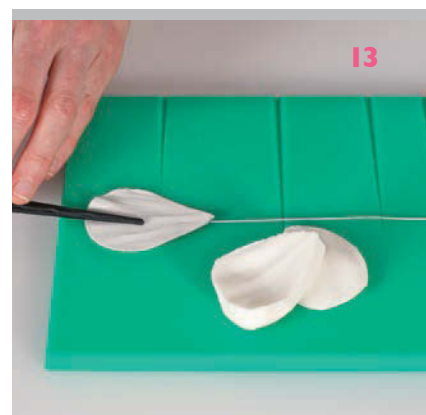
duty pliers, flower pick, no. 3 piping tip, dusting brush and foam pad
acetate sheets
43mm (1½in) and 65mm (2½in) circle cutters
half-bunch of large, pearl-head stamen
grooved, non-stick board
large and small peony petal cutters and veiners
26-gauge white wire, cut into 10cm (4in) pieces
shallow cupped mould or apple tray
white florist and double-sided tapes
1.5cm (¾in) white, double-faced satin ribbon

- 1 Dowel and assemble the three tiers of the cake using royal icing.
- 2 Thinly roll out a long strip of dusky pink flower paste so it's about 25-30cm (10-12in) long and 6-7cm (2½-2¾in) wide. Using the endless garret frill cutter, cut a scallop edge down one long side

of the strip. Cut a straight edge parallel to the scalloped side using a sharp knife. The scalloped strip should now be about 2.5cm (1in) wide. Cover the strip with an acetate sheet to stop it from drying out.

- 3 Repeat with the remaining pink flower paste until you've enough strips to fit round the top and bottom tier bases.
- 4 Working one strip at a time, use the no. 3 piping tip to cut two small holes overlapping each other and side-by-side in each semicircle along the scalloped edge. Using a small sharp knife, tease away a V shape below the dots to form a cut-out heart shape. Repeat this down the scalloped edge on each strip of icing.
- 5 Brush edible glue around the base of the top tier and stick a scalloped piece of icing onto the cake with the straight edge at the base of the tier. Add another strip until you've gone round the tier and trim away the excess with a small sharp knife. Repeat round the bottom tier.
- 6 Roll out some grey flower paste until it is about 4mm (¼in) thick. With a small sharp knife, cut thin strips about 4mm

Project and photography taken from *Chic & Unique Wedding Cakes* by Zoe Clark, published by David & Charles, £18.99



($\frac{1}{8}$ in) wide. Keeping them together, cut 4mm ($\frac{1}{8}$ in) pieces across the strips to make small 'beads'. You will need 384 of these. Set aside to dry.

- 7** To make the rounded, elongated pearl-like beads, roll out thin sausages of ivory flower paste until it is about 4mm ($\frac{1}{8}$ in) thick and cut 4mm ($\frac{1}{8}$ in) pieces with a small sharp knife. Roll each piece individually between your fingers to round the ends slightly. You will also need 384 of these. Set aside to dry.
- 8** Thinly roll out grey flower paste and cut oval shapes by placing an oval template on the paste, then cut it out using the smaller circle cutter. Use a dusting brush to dust the shapes with edible silver dust. You will need 48 of these shapes in total. Cover with an acetate sheet.
- 9** To decorate the oval pieces, brush some edible glue on eight of them. Using tweezers, stick a pearl dragee in the centre of each one, then surround them with small silver dragees. Next add the larger silver dragees on either side of these at the longest points. Smear on

some more glue if necessary and add the flower paste grey beads down the sides of the oval, and the oblong ivory flower beads at the top and bottom. Finally, add a pearl dragee at the top and bottom of the oval and fill in the gaps with opal coarse sugar sprinkles. Cover the ovals with an acetate sheet while you work on the next eight, and so on.

- 10** Thinly roll out some more grey flower paste and cut out more pointed oval shapes, this time 2mm larger all around. Run a stitching tool around the outside of each shape and brush with edible silver dust using a dusting brush. You need 48 of these. Stick the smaller decorated ovals into the centre of each one.
- 11** Measure and mark 24 points around the cake at equal distances apart. The best way to do this is by marking opposite sides, then half way between these, then two points between each quarter. Stick the jewelled pieces to the cake, starting at the bottom and working upwards, using edible glue. The pieces should come up to the top of the cake.

- 12** To make the flower on the top, use white florist tape to tape together a half-bunch of large pearl-head stamen.
- 13** To make the petals, roll out ivory flower paste on a grooved board, leaving a thick ridge down the centre for the wire. Cut out a petal with the smaller peony petal cutter and insert a piece of wire into the base. Press the petal into the veiner; place it back on the board and run the veining tool back and forth across the top edge to make it frilly. Set aside to dry in a shallow cupped mould or apple tray. Make six petals using the smaller cutter and nine using the larger cutter.
- 14** Tape the six smaller petals around the stamen and add six larger petals in between. The remaining petals can be taped on where required to add volume. Trim the end of the bounded wire with pliers and insert into a flower pick.
- 15** Finally, assemble the flower on top of the cake and then attach a length of satin ribbon around the cake board, securing with double-sided tape.

Scabious cake

By Zoe Clark

FOR THE CAKE

three round cakes – 10cm (4in), 15cm (6in) and 20cm (8in), all 12cm (4½in) deep, prepared and iced with sugarpaste 12-24 hours in advance

TO DECORATE

**250g (9oz) flower paste
paste food colourings – Christmas green, spruce green, purple and baby blue
edible glue**

**dust colours – blue and purple
¼ quantity of royal icing (recipe quantities on page 78)**

SPECIAL EQUIPMENT

30cm (12in) round cake board, covered with white sugarpaste 12-24 hours in advance

**6 hollow pieces of dowel cut to size 3cm (1¼in) daisy cutter
paint palette**

**lobelia cutter, size 672
acetate sheet**

**foam pad
ball tool**

**cocktail stick (toothpick)
small dusting brush
tweezers**

**icing smoother
small piping bags
no. 1.5 piping tip**

**1.5cm (¾in) white, double-faced satin ribbon
double-sided tape**

- 1** Dowel and assemble the three tiers of the cake.
- 2** Colour approximately 50g (1¾oz) flower paste with Christmas green paste food colouring and roll it out until it is about 1-2mm thick. Cut out daisy shapes using the cutter and set these aside until completely dry. You will need about 16 daisy shapes.
- 3** Put a small amount of spruce green paste food colouring into a paint palette and thin down with water using a no. 2 paintbrush. Carefully start painting the grass onto the cake tiers, making upward strokes from the base of each tier to about 4-5cm (1½-2in) up the side of the cake. Keep the paint fairly diluted so the grass is still quite subtle at this stage. Make some strokes slightly angled to each side and make them slightly different lengths.
- 4** Once you have gone around the cake on each tier, go over the grass again, making thinner strokes with a no. 1 paintbrush and using a less diluted paint to produce a stronger colour of green. Repeat this around each tier. Then stick dots of diluted purple and blue-coloured flower paste in and among the grass to create little flowers.
- 5** Once the daisy-shaped pieces of paste are dry, roll small pea-sized balls of green flower paste and flatten them slightly before sticking one into the centre of each daisy with a little edible glue.
- 6** Colour about 175g (6oz) of the flower paste with blue and purple paste food colouring. Roll out a small amount of the paste until it is about 1-2mm thick. Use the lobelia cutter to cut out 16, 24 or 32 petals (8 petals per flower). Cover the petals with an acetate sheet while you work on one or two petals at a time.
- 7** Use a small sharp knife to nip off the pointed ends of the petals so they are more rounded. Place the petal onto a foam pad and soften it slightly with the ball tool. Place the petal back on the non-stick board and frill the edges with a cocktail stick (toothpick), rolling it back and forth as you go over it.
- 8** Fold over the end opposite the frilled petals and stick the sides together with edible glue to form a pocket. Poke a cocktail stick (toothpick) into the pocket and lift the centre slightly. Trim the corners at the base of the pocket and cup the sides of the petal inwards before attaching them to the centre of the flower using a cocktail stick (toothpick) or the end of a paintbrush to help you. Secure in place with edible glue. You will need 8 petals per flower and about 16 flowers for the cake.
- 9** Roll long thin sausages of green flower paste about 1-2mm thick and cut off tiny pieces using a small sharp knife. Working quickly, roll each piece around in your hand to make tiny balls. Set aside to dry.
- 10** When the petals are all assembled around the flowers, use a dusting brush to dust them with blue and purple powder, taking care not to break the fragile petals.
- 11** Make a paste by thinning down some of the green flower paste with water and smear it in the centre of each flower with a paintbrush. Using tweezers to help you, stick the tiny balls on to the wet paste to create the centre of the flower.
- 12** Add any leftover green flower paste to the remaining white flower paste with some spruce green paste food colouring. Darken the paste for the flower stems. Add a touch more Christmas green paste if necessary. Roll small pieces of the paste out into long thin sausage shapes about the depth of the cake tiers. Use an icing smoother to help you roll them evenly. Trim the shapes at one end.
- 13** Carefully paint a thin line of glue up the cake in a slight curve where the stems are going to go and attach the green paste to the cake, trimming it at the top with a small sharp knife.
- 14** Fill a piping bag with white royal icing and pipe a bead of icing to the flower head to stick it to the top of the stem. Repeat this around the cake on each tier until you have stuck on all the flowers.
- 15** Finish by piping a small snail trail border around the cake tiers using a no. 1.5 piping tip. Finally, wrap a length of satin ribbon around the base board and secure with double-sided tape.

Project and photography taken from *Chic & Unique Wedding Cakes* by Zoe Clark, published by David & Charles, £18.99





White rose wedding cake

By Joanna Farrow

FOR THE CAKE

**two 20cm (8in), two 15cm (6in) and
two 10cm (4in) almond or vanilla
sandwich cakes**

TO DECORATE

**1kg (2lb 4oz) white
ready-to-roll icing**

icing sugar, for dusting

**150g (5½oz) apricot jam, plus 9 tbsp
to glaze**

500g (1lb 1oz) buttercream

2 kg (4lb 4oz) marzipan

1kg (2lb 2oz) royal icing

1 To make the roses, take a grape-sized piece of white ready-to-roll icing and shape into a cone, pressing the thick end down onto a board or work surface. Pinch in the cone around the base to form a 'waist'. Take a pea-sized ball of white icing and press it into a petal shape, pinching the icing between your thumb and forefinger until paper thin – dust your fingers lightly with icing sugar if the icing becomes sticky. Curl the petal around the cone to form the rose centre. Shape another slightly larger petal and wrap around the first. Continue layering the petals around the centre, increasing their size slightly and opening them out as you build up the rose. You'll need 6-8 petals in total. Slice the rose off the cone, about 1cm (½in) from the base, and place on a baking sheet lined with baking paper. Make the rest of the roses in the same way, varying the sizes of the cones and petals to make small and large roses until you have 22-25 roses altogether. Leave to harden, uncovered, for at least 24 hours.

- 2** Use the 150g (5½oz) of jam, along with all the buttercream, to sandwich each pair of cakes together. Make apricot glaze with the remaining jam. Place the smallest cake on a 10cm (4in) cake card, the medium cake on a 15cm (6in) card and the largest cake on a white cake stand. Brush the glaze over the cakes. Cover all the cakes with marzipan, allowing 950g (2lb 2oz) for the largest cake, 650g (1lb 7oz) for the medium and 400g (1lb 4oz) for the smallest. Leave overnight, uncovered, to firm up.
- 3** Dowel the two lower tiers and stack the cakes, still on their cake boards, using a little royal icing to hold the cakes in place. Using a palette knife, spread the remaining royal icing in an even layer, texturing the surface slightly with the edge of the knife.
- 4** While the icing is still soft, gently press the roses into position on the cake, so they form a flower trail that flows down one side.



This recipe is taken from *Easy Cake Decoration* part of Parragon Books' range of Love Food cookbooks: www.parragon.com/lovefood



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Lace wedding cake

By Kerrie Brolan for Cake Lace
(www.cakelace.co.uk)

FOR THE CAKE

20cm (8in), 15cm (6in) 10cm (4in)
round cakes, each 12.5cm (5in) high

TO DECORATE

bridal white Massa Ticino sugarpaste

pearlised white cake lace

Cake Lace snow silver pearl
lustre dust

Cake Lace brown matt petal dust

lemon extract

rejuvenator spirit

wafer paper

cool boiled water

SPECIALIST EQUIPMENT

CakeFrame starter kit

Cake Lace eternity 3D lace mat

Cake Lace spreading knife

Cake Lace large rose cutter

small sharp craft knife

cake smoothers

flexi smoothers

large rolling pin

cornflour or icing sugar

turntable

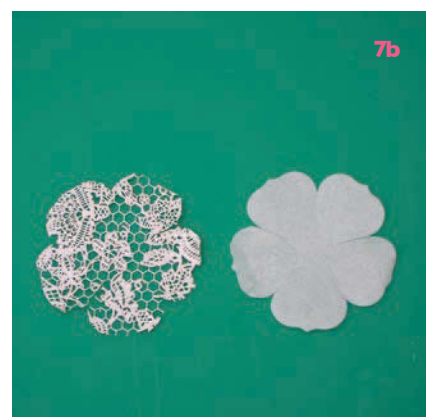
small paintbrush for water

large wide soft paintbrush

clingfilm

visit www.cakelace.co.uk and
www.cakeframe.com to find
products listed above





- 1** Assemble your CakeFrame kit to measure your spacing accurately, loosely pushing the rods together. Place the blanking caps in the remaining holes. Separate the kit again, keeping the long foundation rod locked in place and setting aside the sections for each tier separately, ready to use at a later stage. Prepare your cakes by placing them on the coordinating platform boards, the 10cm (4in) cake on the 10cm (4in) platform and the 15cm (6in) cake on the 15cm (6in) platform. Push a large rod into the centre of each cake to create a hole where your CakeFrame will go.
- 2** Knead the sugarpaste until it is soft and pliable. Lightly dust your work surface with icing sugar and roll out the paste. Cover your 20cm (8in) cake and use smoothers to get a nice smooth surface. To achieve sharp edges, use flexi smoothers around the top rim of the cake and work the sugarpaste until you're happy with the result. Slide the 20cm (8in) cake onto the foundation rod, so the cake is sitting on the base board. Cover the 15cm (6in) and 10cm (4in) cakes in the same way and set aside. Place the base board in a turntable.
- 3** Mix the snow silver lustre dust, a small amount of brown matt dust, a good

splash of lemon extract and rejuvenator spirit in a bowl to achieve the colour you want. Using a wide soft paint brush, begin in the centre on the top of the cake, spinning your turntable as you move your brush out towards the edge. Continue down the sides of your cake, spinning your turntable as you go. Leave the first application to dry before applying the next layer. This will need to be repeated 3-4 times to achieve an even coverage.

- 4** Place a CakeFrame collar piece on the rod to allow the 15cm (6in) platform to sit securely and push your pre-measured long rods into place. Slide the 15cm (6in) cake down on the rod until the platform is sitting in place on the collar. When you are happy with your spacing, repeat this step to secure the 10cm (4in) cake on to the CakeFrame. Place some clingfilm around the middle tier to protect it while painting the top tier. Repeat step 3 to achieve the same look as the bottom tier.
- 5** Preheat your oven to 70-80°C. Lay the Eternity Cake Lace mat down on a clean flat surface. The pearlised Cake Lace is pre-mixed, so just give it a good stir before using. Spread the Cake Lace onto the mat with the spreading knife, working in all directions to achieve even coverage. Remove any excess Cake Lace with the

spreading knife. Place it into the oven for 8-10 minutes to dry. Remove it from the oven and allow it to cool for 5 minutes. Check the Cake Lace is ready by peeling the edge from the mat. It should release easily, but if not, pop it back in the oven for 2-5 minutes and test again. Place the dried Cake Lace face down on a clean surface and use the spreading knife to release it from the mat.

- 6** To adhere the Cake Lace to the cake, simply paint a small amount of edible glue onto the back of the Cake Lace and gently press it onto the cake.
- 7** To create the wafer paper and Cake Lace flower, use a large Cake Lace rose cutter and place it down on a piece of wafer paper. Trace around it using an edible pen. Repeat this process and cut out both of the flowers. Place a piece of Cake Lace on top of the flower and cut around it so it's the same shape. Remove the Cake Lace from the wafer paper. Using the same brush from painting the cakes, lightly coat the Cake Lace with colour. When this is dry, stick it to the wafer paper flower. Leave one flower flat and shape the other one, sticking the sides together to give a 3D effect. Place this on top of the flat flower and stick it to the cake using a tiny bit of edible glue.

Lace and dusky pink wedding cake

By Sandra Monger
(www.sandramongercakes.co.uk)

FOR THE CAKE

10cm (4in) x 5cm (2in) deep, 15cm (6in) x 12.5cm (5in) deep and 20cm (8in) x 7.5cm (3in) deep crumb coated round cakes

TO DECORATE

**4kg (8lb 8oz) pale dusky pink sugarpaste
ivory flower paste
ivory royal icing
vegetable shortening
cornflour dusting bag
sugar pearls**

SPECIAL EQUIPMENT

**10cm (4in), 15cm (6in) and 20cm (8in) round hard boards
25cm (10in) round drum board
ivory ribbon 1.5cm wide
cake dowels
sugar glue
seed head stamens
hi-tack non-toxic glue
small, medium and large five-petal cutters
small five petal blossom cutter
small bowl to use as a former
white half-width florist tape
ball tool
ball pad
non-stick rolling pin
non-stick rolling board
artists' paintbrushes
cake smoothers
palette knife
spirit level
cake smoothers and flexi smoothers
large and medium oval cutters
piping bag
number 3 piping tip
number 1.5 piping tip**

- 1** Several days ahead, cover the cake drum board with pale dusky pink sugarpaste. Trim with ivory ribbon and set aside to dry fully.
- 2** Several days ahead, cut 20 stamens in half and cluster together, glue the stamen at the base to form the flower centre. Set aside to dry.
- 3** Several days ahead, cut five large five-petal shapes from ivory flower paste. Soften the petal edges using the ball tool and foam pad, then frill the petal edges with the small end of the ball tool.
- 4** Dust the inside of the forming bowl generously with cornflour. Place the first five-petal shape inside, moisten the centre and lay the next five-petal shape on top at an alternate angle. Use tissue paper to separate the five-petals. Repeat this process with the other three five-petal shapes.
- 5** Cut five medium sized five-petal shapes and repeat as in step 4, layering the petals and separating with tissue inside the former.
- 6** Cut five small-sized petal shapes and repeat as before, until all the shapes have been arranged into the bowl to give you a full bloom.
- 7** Push the stamen centre into the middle of the flower while the petals are still soft. Allow them to dry for several days until hard.
- 8** Crumb coat and cover each cake in pale dusky pink sugarpaste. Use flexi smoothers to achieve sharp edges. Leave to firm overnight.
- 9** Lightly emboss the sides and top edge of the 20cm (8in) tier with a series of overlapping oval shapes at different heights, using the large and medium oval cutters to form the guide markings for piping the strings of draped beads.
- 10** Pipe a string of pearl sized ivory royal iced dots along the embossed marks using a number 3 piping tip. Do not pipe the dots on the top surface until the cake is stacked.
- 11** Place a length of 1.5cm (3/4in) ribbon around the base of the 15cm (6in) tier to show where the piping should stop. Lightly emboss the tier with equally spaced small blossom shapes to form guide markings. Pipe around the outline of the embossed blossom shapes using the number 3 piping tip and ivory royal icing. While the royal icing is still soft, brush the inner edges of the piped outline with a damp paintbrush towards the centre of the flower to create a brush embroidery effect. Repeat this process for all the flower shapes.
- 12** Pipe a small circle in the centre of each flower and fix a sugar pearl in its centre.
- 13** Using a 1.5 piping tip, pipe freehand leaves and vines to connect each flower.
- 14** Pipe small four-petal freehand flowers in between some of the vines and small trios of dots to build up a lace effect.
- 15** Dowel and stack the 15cm (6in) and 20cm (8in) cakes onto the iced drum board. Fix each tier in place with a little royal icing.
- 16** Trim each tier with ribbon.
- 17** Complete the bead piping on the top of the bottom tier, so that the pearl strings meet the ribbon trim of the middle tier.
- 18** Remove the flower from the forming bowl and fix to the top tier with royal icing to finish.





Love's arrow cake

By Sandra Monger
(www.sandramongercakes.co.uk)

FOR THE CAKE

15cm (6in), 23cm (9in) and 30cm (12in) crumb coated round cakes, all 9cm (3½in) deep

TO DECORATE

2 kg (4lb 4oz) white sugarpaste
1 kg (2lb 2oz) yellow sugarpaste
purple, lilac and white flower paste
white royal icing
lilac buttercream
vegetable shortening
cornflour dusting bag
edible gold lustre powder
clear culinary alcohol

SPECIAL EQUIPMENT

15cm (6in), 23cm (9in) and 30cm (12in) round hard boards
36cm (14in) round drum board
cake dowels
medium heart cutter
large closed star piping tip
piping bag
non-stick rolling pin
non-stick rolling board
artist's paintbrushes – one wide flat brush and one large soft brush
fine scissors
palette knife
spirit level
set square

- 1** Several days ahead, cover the cake drum board with white sugarpaste. Trim with white ribbon and set aside to dry.
- 2** Several days ahead, cut numerous lilac, purple and white hearts from flower paste. Emboss a vertical line down the centre of each heart, then fold 90 degrees to form a V. Allow the hearts to dry over a right-angled edge such as an upside down square cake tin. Grease the surface of the tin first, so that the hearts don't stick to it.
- 3** Several days ahead, cut two yellow hearts, set aside and allow to dry flat. When dry, sandwich the hearts onto the end of a white cake dowel with royal icing to form the point of the arrow. Allow to dry, then paint the hearts with gold using the edible gold lustre powder mixed with a little clear alcohol.
- 4** Several days ahead, cut two jagged feather shapes with fine scissors for the arrow tail. Cut each in half to give four sections. Allow them to dry hard, then fix to the end of a white cake dowel with royal icing.
- 5** Crumb coat the cakes. Use lilac coloured buttercream to crumb coat the 15cm (6in) cake.
- 6** Cover the 30cm (12in) tier with white sugarpaste and the 23cm (9in) tier with yellow sugarpaste. Allow them all to firm up overnight.
- 7** Lightly mark straight vertical lines about 3cm (1¼in) apart around the 15cm (6in) cake sides, using the set square to ensure accuracy. The lines will guide the position of the piped buttercream rosettes.
- 8** Fill a piping bag fitted with a large closed star tip with lilac coloured buttercream. Pipe buttercream rosettes in vertical lines around the 15cm (6in) cake, moving around it until the sides are covered. Pipe rosettes in decreasing circles on the top of the cake until it is covered. Store in the refrigerator to set firm.
- 9** Mix the edible gold lustre powder with a little clear culinary alcohol to form a concentrated gold paint. Use a wide flat brush to paint the 23cm (9in) cake sides and top. You may need several coats to give an even finish. Allow the surface of the cake to dry (the alcohol will evaporate) then gently buff with a soft brush to remove any streaks.
- 10** Dowel and stack the 30cm (12in) and 23cm (9in) cakes onto the covered drum board. Fix each cake in place with a little royal icing. Carefully place the 15cm (6in) cake on top.
- 11** Conceal any seams between the cake tiers with a little royal icing piped into the gaps and then smoothed with a damp artist's paintbrush.
- 12** Fix the folded hearts in place around the top edge of the bottom tier with a little royal icing.
- 13** Insert the point end of the arrow into the left side of the middle tier, pointing downwards. Insert the tail end into the top tier on the opposite side, ensuring both sides are level and following a straight line.

Mini orangery cakes

By Peggy Porschen
Makes 18 mini cakes

FOR THE CAKES

18 round mini (5cm (2in)) cakes,
flavoured to your choice, covered
with 850g (1lb 10oz) marzipan and
a thin layer of white sugarpaste
(about 1kg (2lb 2oz))
a little white vegetable fat

TO DECORATE

250g (9oz) royal icing
200g (7oz) white sugarpaste
200g (7oz) white florist paste
claret, moss-green and grape/violet
food colours

SPECIAL EQUIPMENT

dome-shaped stainless steel pastry
moulds, 6cm (2½in) diameter
foam mat, Stayfresh multi-mat,
flower foam pad and rose leaf
veining mat
clear plastic sleeves
stephanotis blossom and rose
leaf cutters
5m blue satin ribbon, 1.5cm
(¾in) width

TO MAKE THE DOMES

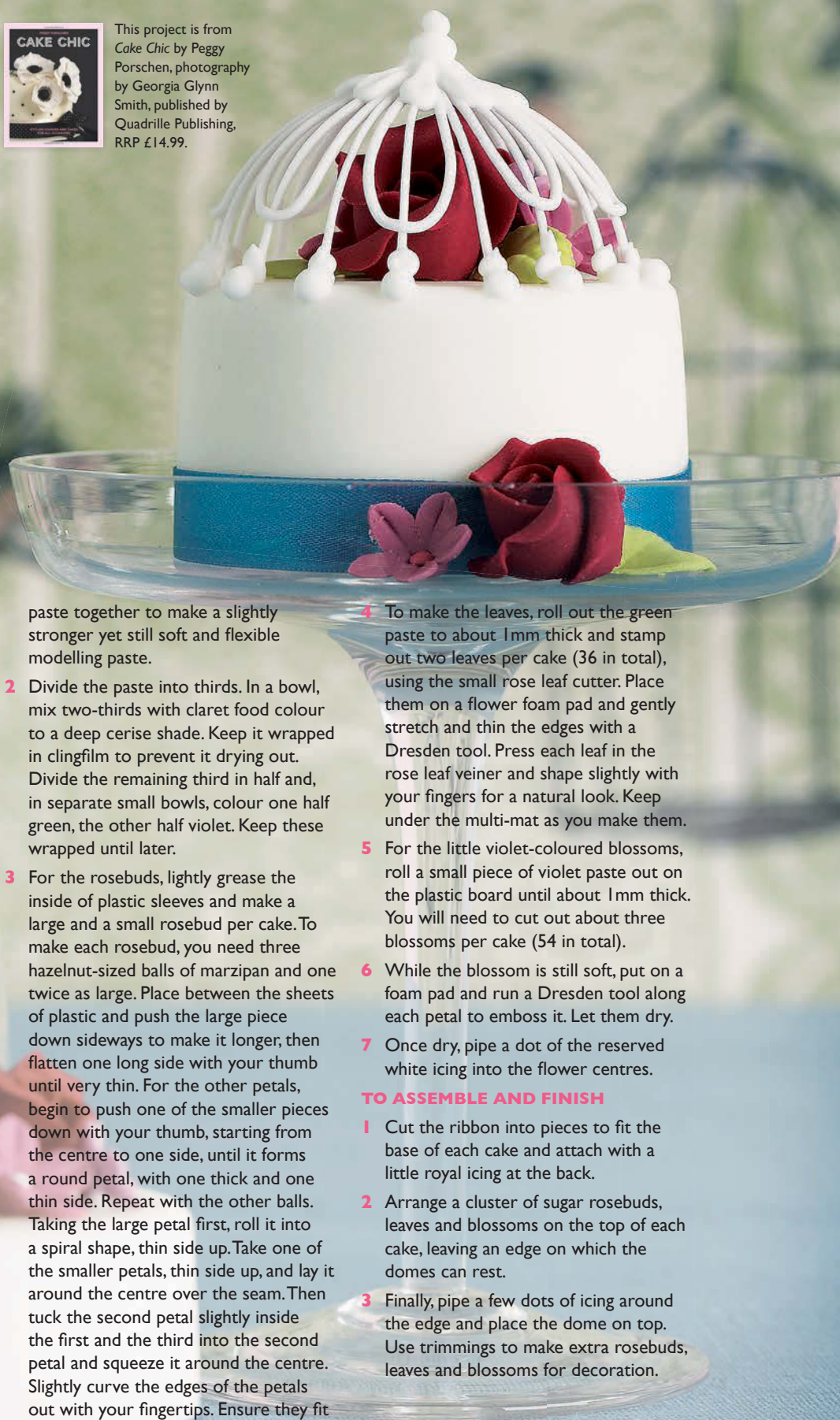
- 1 A day ahead, rub a little fat over the moulds and set them on a lightly greased oven tray.
- 2 Put the icing in a bowl with a few drops of water and work to a stiff but still smooth piping consistency. Fill it into a piping bag.
- 3 Snip a small tip off the bag and pipe thin lines from top to bottom around the dome. Finish at the bottom with small dots. Pipe drapes halfway down every other line. Finish the top with a piped design and pearl. Repeat for the other domes. Dry overnight, keeping the leftover icing in the bag inside a resealable bag.
- 4 The next day, preheat the oven to 50-100°C/Gas Mark ¼ and place the trays in for about 10 minutes, until the steel is very warm, almost hot. The fat melts to release the cages. As the tray comes out, lift the domes carefully off the moulds and place on a foam mat.

TO MAKE THE FLOWERS

- 1 Knead the sugarpaste and the florist



This project is from
Cake Chic by Peggy
Porschen, photography
by Georgia Glynn
Smith, published by
Quadrille Publishing,
RRP £14.99.



paste together to make a slightly stronger yet still soft and flexible modelling paste.

- 2 Divide the paste into thirds. In a bowl, mix two-thirds with claret food colour to a deep cerise shade. Keep it wrapped in clingfilm to prevent it drying out. Divide the remaining third in half and, in separate small bowls, colour one half green, the other half violet. Keep these wrapped until later.
- 3 For the rosebuds, lightly grease the inside of plastic sleeves and make a large and a small rosebud per cake. To make each rosebud, you need three hazelnut-sized balls of marzipan and one twice as large. Place between the sheets of plastic and push the large piece down sideways to make it longer, then flatten one long side with your thumb until very thin. For the other petals, begin to push one of the smaller pieces down with your thumb, starting from the centre to one side, until it forms a round petal, with one thick and one thin side. Repeat with the other balls. Taking the large petal first, roll it into a spiral shape, thin side up. Take one of the smaller petals, thin side up, and lay it around the centre over the seam. Then tuck the second petal slightly inside the first and the third into the second petal and squeeze it around the centre. Slightly curve the edges of the petals out with your fingertips. Ensure they fit under the cages. Keep under the multi-mat as you make them.

- 4 To make the leaves, roll out the green paste to about 1mm thick and stamp out two leaves per cake (36 in total), using the small rose leaf cutter. Place them on a flower foam pad and gently stretch and thin the edges with a Dresden tool. Press each leaf in the rose leaf veiner and shape slightly with your fingers for a natural look. Keep under the multi-mat as you make them.
- 5 For the little violet-coloured blossoms, roll a small piece of violet paste out on the plastic board until about 1mm thick. You will need to cut out about three blossoms per cake (54 in total).
- 6 While the blossom is still soft, put on a foam pad and run a Dresden tool along each petal to emboss it. Let them dry.
- 7 Once dry, pipe a dot of the reserved white icing into the flower centres.

TO ASSEMBLE AND FINISH

- 1 Cut the ribbon into pieces to fit the base of each cake and attach with a little royal icing at the back.
- 2 Arrange a cluster of sugar rosebuds, leaves and blossoms on the top of each cake, leaving an edge on which the domes can rest.
- 3 Finally, pipe a few dots of icing around the edge and place the dome on top. Use trimmings to make extra rosebuds, leaves and blossoms for decoration.



Black and white wedding cake

By Joanna Farrow

FOR THE CAKE

**23cm (9in) and 18cm (7in) square
rich chocolate cakes**

TO DECORATE

**550g (1lb 4oz) chocolate
ready-to-roll icing**

icing sugar, for dusting

**550g (1lb 4oz) white
chocolate, chopped**

**1.5kg (3lb 3oz) white
chocolate ganache**

SPECIAL EQUIPMENT

palette knife



This recipe is taken
from *Easy Cake
Decorating* part of
Parragon Books' range
of Love Food cookbooks:
[www.parragon.com/
lovefood](http://www.parragon.com/lovefood)

- 1** To make the roses, break off small pieces of the chocolate icing and knead lightly until soft enough to mould. Use the icing to make large chocolate roses following the method on page 86. You will need 25 roses in total. Keep the roses in a cool place, covered loosely with clingfilm, for up to a week.
- 2** For the large cake collar, melt 350g (12oz) of the chocolate. Cut a rectangle out of card, 24cm (9½in) long and 1cm (½in) deeper than the cake. Line a chopping board with baking paper and pour the chocolate onto it. Using a palette knife, spread the chocolate out to a rectangle measuring at least 38x26cm (15x10½in). Create texture with the edge of the palette knife and leave to set.
- 3** For the small cake collar, cut another piece of card, 19cm (7½in) long and 1cm (½in) deeper than the cake. Melt the remaining chocolate and line a second chopping board with baking paper. Spread the chocolate as above, this time to a rectangle which measures at least 38x21cm (15x8¼in). Leave to set.
- 4** Place the large cake on a flat square plate and spread with about two-thirds of the ganache. Place the small cake on an 18cm (7in) cake card and spread with the remaining ganache. Place the small cake on top of the large cake, positioned in the centre.
- 5** Rest the large piece of card along one narrow edge of the large set chocolate rectangle and cut around it with a scalpel or sharp knife. Cut three more rectangles in the same way. Carefully peel the paper away from the chocolate, one rectangle at a time, and rest each against the sides of the cake so the corners meet. Cut out and secure the rectangles for the small cake in the same way.
- 6** Arrange the chocolate roses so there are nine on the top of the small cake and 16 around the edges of the large cake.

Creating texture

By Elizabeth Marek

Texturing buttercream

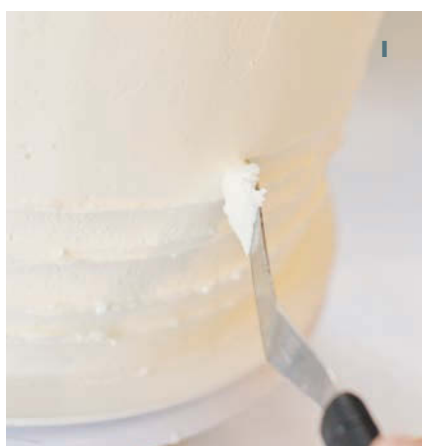
The simplest way to add texture to a cake is to create it in the frosting itself. This rustic waves texture looks deceptively simple, but it takes a few key steps to get a finished look that's clean and pretty.

- 1 Always begin with a cleanly frosted cake. I use a crusting buttercream (made with icing sugar) for this type of cake because, just as its name says, the buttercream crusts over and sets, so your design will not get ruined if it is accidentally touched.
- 2 Use a small offset spatula to apply small amounts of buttercream to the surface of your chilled and prepped cake. Make a small "C" motion as you apply. Overlap each new layer.
- 3 Finish with a pretty gum paste flower or decorate with fresh flowers.



TO CREATE THE STRAIGHT RUSTIC TEXTURE, START WITH A BUTTERCREAM COATED CHILLED CAKE...

- 1 Place the cake on a turntable. Use an offset spatula to create an indent around the bottom of the cake. You will scrape a small amount of the chilled buttercream off. Clean your spatula frequently.
- 2 Slowly work your way up the cake. Try and keep your lines straight and gradual. You can go over the lines again if you need to, slowly making them deeper and cleaner.



These techniques are from Elizabeth Marek's book, *Artisan Cake Company's Visual Guide To Cake Decorating* and you can find more cakes, recipes and techniques at her website www.artisancakecompany.com

Different effects

Sometimes a project needs a texture so different that you have to apply multiple techniques to achieve good results. Experimenting is a great way to discover new and creative ways to make textures or painterly effects.

FOOD TEXTURES AND COLOURS

The best way to recreate a realistic food texture is to study the food you want to recreate. Looking at an actual example of what you want to make will show you everything you need to know. You'll see that in nature, nothing is really one solid colour or one consistent texture. For instance, apples aren't solid red. There are speckles, reddish stripes, yellow undertones, and a shiny surface. The surface is not completely smooth. To get a realistic looking apple, start with a base colour, then dust or airbrush on highlights and finish by hand painting surface details. End with a coating of vodka on the apple for shine. Similarly, a grilled steak isn't just brown and it isn't perfect looking. It has a dark, wet-looking surface with grill marks. To achieve the mouthwatering look, start by texturing the brown fondant surface with modelling tools. Paint on a mixture of corn syrup, vodka and dark brown food colouring, which settles in the crevices of the textured areas. Wipe away any excess. Create the look of seasoning on top of the steak with crushed-up sprinkles, cookies, or dried-out cake crumbs. Grilled food has spots that are dark brown from grilling. Use a small crème brûlée torch to brown areas on the steak.

CHALKBOARD

This popular finish is easy to achieve. Use the same wash technique to create the textures of rocks, galvanized metal, and white paint washes for faux wood surfaces.

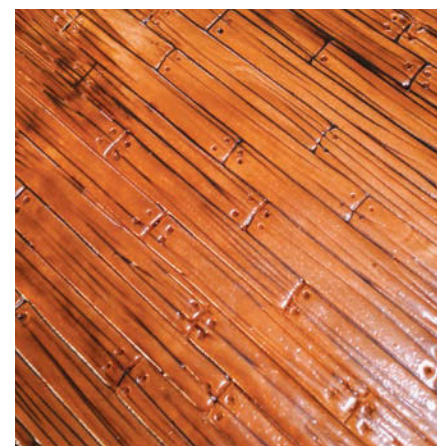
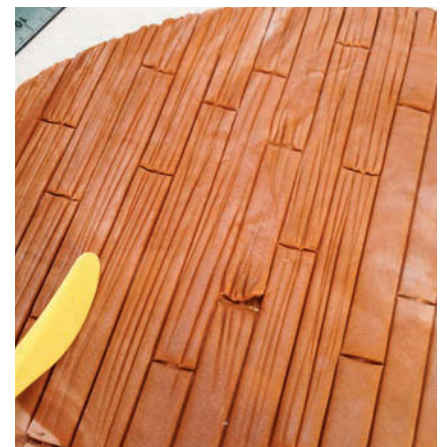
- 1 Pour white food colouring into a dish and water it down to a milky consistency. Or, use the powdered version of white food colour and dilute in the same way. Dampen a paper towel and brush the surface of a black fondant cake with your wash. Don't be too precise. The key is to be random in the application. Put more in some areas and less in others. Continue dabbing white onto the black surface until you have a nice even coat.
- 2 Painting is the easy part – I paint directly from the white food colouring bottle with a fine-tipped brush. The colouring breaks naturally on the fondant, which really mimics the look of chalk. Don't try for super clean edges as chalk is loose and doesn't have sharp edges.

WOOD

Wood has many different textures and is fun to recreate. There are several ways to go about it. You can use texture mats that you press into the fondant to create realistic wood textures. Once you have imprinted the design, you can then wipe on a colour



wash, allow the colour to settle into the crevices, and then wipe away the excess. A second method is to use modelling tools or hand texturing to create the look of wood. Remember to include some natural tears and imperfections to the surface for a more natural look. After you have the pattern the way you want it, apply a colour wash. You can use a paintbrush to add a few different shades of colour to the wood to create depth. You can also give your faux wood a more weathered look by washing over your dark paint or colour wash with a white colour wash.



The texturing techniques on pages 96-97 are taken from *Artisan Cake Company's Visual Guide To Cake Decorating*, by Elizabeth Marek, images © Krissy Allori Photography. Published by Race Point Publishing, £20.

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Kids

DECORATIONS

50



Pirate birthday cake

By Trudy Mitchell (www.jellycake.co.uk)

FOR THE CAKE

**2 round cakes, 10cm (4in) and 15cm (6in) and each 10cm (4in) deep
buttercream**

TO DECORATE

**1.5kg (3lb 5oz) white sugarpaste
white royal icing
blue paste food colour
flower paste – 200g (7oz) white, 50g (1½oz) each of red and black**

SPECIAL EQUIPMENT

**round 23cm (9in) cake drum
10cm (4in) and 15cm (6in) round
4mm cake boards
5 plastic dowels
long thin wooden skewer
black, brown, green and red food
colouring pens
brown dust colour
silver dust colour
rejuvenator spirit
small hydrangea cutter
1m (40in) of 1.5cm (¾in) wide pale
blue ribbon
turntable
icing smoothers
small piping bag and no 2 piping tip
sharp craft knife
edible glue
2 tbsp light soft brown sugar**

- 1 Trim and level the cake tops with a large serrated knife. Cut the cakes in half and place the bottom layers on the same size cake cards, securing with buttercream. Spread each half with a layer of buttercream. Place on each top half and press down lightly. Cover the cakes with a thin layer of buttercream, smooth using a palette knife and put in the refrigerator for about 30 minutes to firm up.
- 2 Knead the white sugarpaste until soft and pliable. Cut off 250g (9oz), wrap in clingfilm and set aside. Using the blue paste, colour the remaining white sugarpaste to pale blue. Roll out until about 3mm (1/8in) thick and use to cover each cake, smoothing with the icing smoother and trimming excess from the bottom with a sharp knife and reserving for later. Ice the 23cm (9in) cake drum with white sugarpaste and leave to dry.

3 Take 100g (3½oz) of white flower paste and roll out very thinly, into a rectangle about 12.5x7.5cm (5x3in). This is the map, so cut the edges unevenly, randomly cutting chunks and slices. Roll the short edges of the map in towards the centre a little, to look like the map is unrolling. Set aside to dry completely.

4 Roll out the remaining white flower paste and cut out a large number and anchor (template page 112). Set both aside to dry on a flat surface. Roll out the black flower paste and cut out the hat and flag (templates page 112). Leave the hat to dry. Take the flag and cut slices away from one of the short ends, to make it look like the flag has been ripped. Run a thin line of glue down the opposite short end, lay the top end of the wooden skewer onto the glue and roll the paste around, to secure it to the stick, then leave to dry.

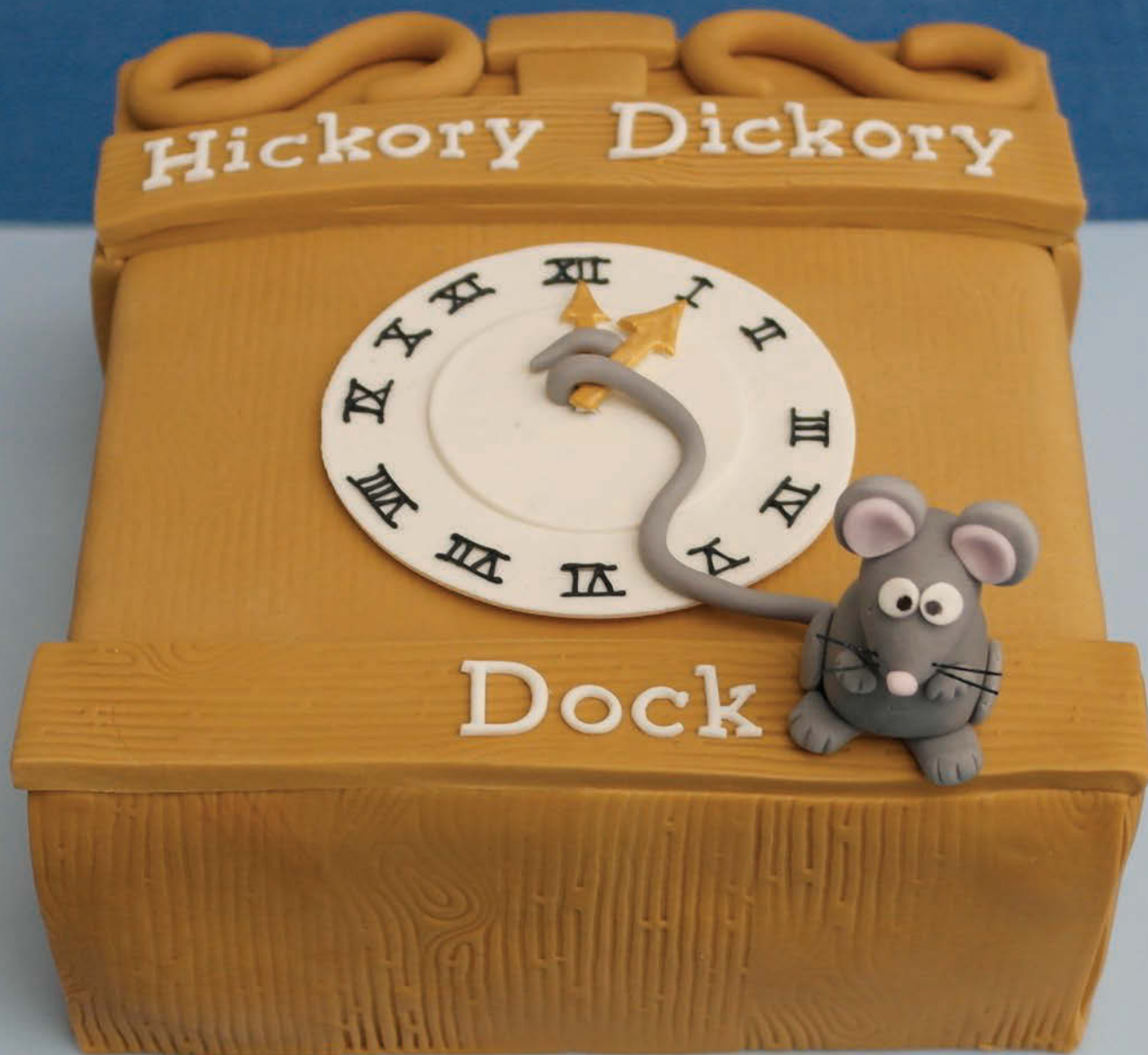
5 Take the iced cake drum and cover the edges of the board with 1.5cm (¾in) light blue ribbon, securing with double-sided tape. To stack the cakes, place some royal icing in the centre of the iced cake board and carefully place the largest tier on the board, ensuring it is central. Dowel the base tier with five dowels, spread over some royal icing and then carefully place the top tier onto the base, ensuring it is central. Leave for 30 minutes to set. If you need to move the cakes to ensure they are central to each other when assembling, use the icing smoothers to gently move them.

6 Take the remaining blue sugarpaste and divide it into three equal quantities. Leave one pale blue, colour the second batch to a slightly darker blue and the third a shade darker again. Roll out the lightest blue into a narrow strip, about 50cm (20in) long. Cut the strip to 2.5cm (1in) wide, then cut wavy curves along its top edge. Using cooled boiled water, lightly dampen the sides of the bottom tier, starting at the top of the cake. Wrap the strip around the top edge of the cake, with some of the waves sitting above the top edge of the cake. Repeat with two more wavy strips in the palest blue, painting the sides of the cake liberally with water and laying the strips so they overlap the one above. Continue down the cake with three strips in the mid blue, then the final three in the darkest blue. When attaching the last strip, ensure it sits neatly against the base board so there are no gaps.

FINISHING THE DECORATIONS

- 1 For the anchor, take a small amount of silver dust and mix to a thin paste with the rejuvenator spirit. Paint the anchor with two coats of silver, leaving it to dry in between coats.
- 2 For the flag and hat, roll out some of the white florist paste and cut around the skull and cross bones template with a sharp craft knife, then fix to the flag with edible glue. Stamp out using alphabet cutters, or hand cut, the initial of the birthday boy/girl's name from the white flower paste and fix to the hat with glue.
- 3 For the number, roll out the red petal paste and cut into thin strips. Lay the strips evenly over the number, leaving a stripe of white in between each one. Trim and glue the strips so that they wrap around the edges of the number. Attach the hat to the top of the number at an angle with royal icing and leave to set.
- 4 For the map, tip some brown dust out onto a piece of kitchen towel, dip a dry brush into the dust and then run the brush over the towel to remove the excess. Carefully brush over the entire map to make it look aged, concentrating on the edges and around the tears to make it darker in these areas. Using the edible ink pens, draw on a curly dotted line path with an "X" marking the spot, mountains and palm trees etc.
- 5 Roll the remaining white sugarpaste into two long thin sausage shapes, long enough to wrap around the top tier, then twist the two together to look like rope. Wrap around the base of the top cake, securing in place with cooled boiled water. Make a short (about 10cm (4in) long) piece of rope and thread it through the hole at the top of the anchor. Secure the anchor in place on the side of the base tier with royal icing. Lay the rope up the side and onto the top of the cake and cut it so it sits against the rope around the base of the top tier. Attach the number and hat to the side of the cake with royal icing. The map can be secured to the front of the top tier with a few small dabs of royal icing, pressing very gently and holding it in place for a few moments to ensure it is set.
- 6 Use leftover sugarpaste to make a mound, about 7.5cm (3in) across, and paint with edible glue. Press brown sugar onto the mound to cover it. Secure to the top tier with royal icing and place in the skull and cross bones flag.





Project and image © Sherry Hostler from The Cake House (www.thecakehouse.biz)

Hickory dickory dock birthday cake

By Sherry Hostler of The Cake House
(www.thecakehouse.biz)

FOR THE CAKE

one 20.5x18cm (8x7in) sponge cake,
filled with buttercream and
crumb coated

TO DECORATE

800g (1lb 12oz) pale blue sugarpaste
1.5kg (3lb 5oz) pale brown sugarpaste
100g (3½oz) grey sugarpaste
small amount of pink sugarpaste
100g (3½oz) white flower paste

edible gold paint

royal icing

black paste colouring

edible glue

white vegetable fat

SPECIAL EQUIPMENT

20.5x18cm (8x7in) cake card
25.5cm (10in) square cake board
non-stick rolling pin
smoother
small paint brush

sharp knife

Dresden tool (leaf scraper)

10cm (4in) and 7.5cm (3in) circle
cutters

FMM Impression Mat: Woodgrain
alphabet cutters

pipng bag fitted with a no. 1
writing tip

length of pale blue ribbon to go
around the board and the base of
each cake

2 black stamens (optional)

- 1 Roll out 800g (1lb 8oz) of the pale blue sugarpaste on a surface which is lightly dusted with icing sugar to about 3mm ($\frac{1}{8}$ in) thickness. Brush your cake drum with a little water and cover it with the sugarpaste. Use the smoother to create an even surface. Cut off any excess and allow to dry overnight.
- 2 Roll out the white flower paste thinly on a surface greased with a little white vegetable fat. Cut out two circles, one of each size, and stick together with edible glue. Also cut out the clock hands. These can seem a little tricky, but the basic shape is that of a triangle with a long, thin oblong coming out of the flat end of the triangle. Set all of these pieces to one side to dry overnight.
- 3 Adhere the cake to the cake card using a little buttercream, and then fix it to the cake board.
- 4 Dust a surface with icing sugar and roll out the pale brown sugarpaste to a 3mm ($\frac{1}{8}$ in) thickness so that it is large enough to cover the cake. Lift the sugarpaste over the cake and smooth down with your hands. Use the smoother to create an even surface and cut off any excess.
- 5 Before the sugarpaste starts to harden, use the impression mat to press down all along the top and sides of the cake to create the wood effect. Make sure that the grain of the wood is vertical.
- 6 Roll out some more of the pale brown sugarpaste and cut two long strips approximately 2.5x33cm (1x13in). Use the impression mat once again to create the wood effect along the whole length. Fix one strip with a little edible glue to the bottom edge of the cake. Cut off any excess at the bottom, and make an indent with the Dresden tool on each corner. Affix the second strip about 2.5cm (1in) down from the top of the cake, cutting off any excess, and making the same indents on the corners.
- 7 Cut out an oblong of 2.5x1.5cm (1x $\frac{1}{2}$ in) and stick this down at the top centre of the cake, then cut out another oblong of 5x1.5cm (2x $\frac{1}{2}$ in) and stick this down above the last one. Roll two long, thin sausages of brown sugarpaste and roll

into two 'S' shapes. Stick one down on either side at the top of the cake, making sure that they mirror each other

- 8 Once the clock face has hardened, it is time to pipe on the numbers. Colour your royal icing to make it black and fill the piping bag with the attached tip. Carefully work around the clock face, piping the numbers. If you don't have a steady hand, you could try scratching the numbers on before piping, so that you have a guideline to follow. When finished, cover the tip and put to one side.
- 9 Paint the clock hands gold and stick them to the clock face using either edible glue or royal icing, then the whole clock face can be stuck to the centre of the cake.
- 10 Roll out some more white flower paste thinly on a lightly greased surface and cut out the 'Hickory Dickory Dock' letters. These can be stuck to the cake with a little edible glue.
- 11 Roll out about 45g (1 $\frac{1}{2}$ oz) of grey sugarpaste and shape with your hands into an egg shape. Place it down with the fat end at the bottom. Roll out 20g ($\frac{3}{4}$ oz) of grey sugarpaste and shape into a smaller egg shape. Position this with a little edible glue on top of the body, with the pointy end facing forwards to form the nose on the mouse.
- 12 Roll out four small balls of grey sugarpaste and use the sharp end of the Dresden tool to make three markings on one side of each. These will form the mouse's feet. Two can be attached at the base of the body, and the other two, halfway up. Roll out two slightly larger balls of grey and flatten them with your fingers, before sticking them to the sides of the body to form haunches.
- 13 Roll out two tiny balls of grey sugarpaste and flatten with your fingers, before sticking them to the top of the head to form ears. Roll out three even smaller balls of pink sugarpaste, flatten two of them and stick to the front of the ears to give them a little depth. The third can be stuck to the end of the nose. Roll out two balls of leftover white flower paste and stick these between the ears and nose to create eyes. Use the leftover

black royal icing to pipe a small black dot on each eyeball.

- 14 The mouse can now be stuck onto the cake with a little edible glue. Roll out a very long thin sausage shape using the grey sugarpaste to create the mouse's long tail, and stick it down from his bottom so that it curls up around the hands of the clock.
- 15 Add the ribbon around the sides of the cake drum to add a nice finish.
- 16 If you would like to give the mouse some whiskers, cut two black stamens in half and push them into either side of his nose. Do remember to remove the stamens before eating.





Super spaceship cake

By Lin Chow from Cake Craft World
(www.cakecraftworld.co.uk)

FOR THE CAKE

**sponge cake baked in half a ball tin
or pudding basin**

TO DECORATE

Sattina pitch black sugarpaste

Sattina grass green sugarpaste

pearl lustre spray

edible candy eyeball decorations

SPECIAL EQUIPMENT

**pudding basin or half of a sports
ball tin set**

plastic domed muffin holder

reversible set circle cutters

**plunger cutters – diamond, round
and square**

edible glue

large straw

icing smoothers

- 1 To create the spherical cake, bake your favourite sponge recipe in either half a ball tin or a pudding basin. Grease the tin or basin with butter and line with two strips of greaseproof paper, crossed over at the base. If you use a pudding basin, carve a little off the top of the cake with a sharp knife to get the right shape.
- 2 The board and cake are covered in black sugarpaste. Brush the board with a little cooled boiled water before rolling out enough icing to cover it completely. Once on the board, smooth over the icing with your hands or an icing smoother and cut any excess away.
- 3 Layer and cover your spherical cake in buttercream on your kitchen surface and cover in black sugarpaste. Smooth over and cut any excess off around the base of the cake. To stick the cake onto the covered board, spread a spoonful of buttercream onto the board, then carefully pick up your cake and firmly press into place.
- 4 To create the detail on the spaceship, use a selection of cutters in different shapes and sizes. We used a set of large circle cutters and sets of smaller plunger cutters in squares, diamonds and circles. You can either use the cutters as embossers, simply by pressing the shapes into the icing, or cut out shapes and stick them onto the icing with edible glue or cooled boiled water. Remember, if you are using the cutters as embossers, press them into the icing while it is still soft.
- 5 To transform the cake into a super shiny, silver spaceship, place a sheet of greaseproof paper under the cake board to protect your kitchen surface, then spray the black icing all over with a pearl lustre spray.
- 6 Lastly mould three little aliens out of green sugarpaste and attach them to the top of the cake. We used the end of a straw pressed into the icing for their mouths and added a couple of icing eyes, before creating small antennae and ears. Cut a plastic domed muffin holder in half and use a little edible glue to secure the top half in place over the aliens.



Mooing cow cupcakes

By Carolyn White

Makes 12

FOR THE CUPCAKES

12 cupcakes piped with a swirl of frosting

TO DECORATE

sugarpaste strengthened with CMC – 300g (10½oz) white, 100g (3½oz) black, plus a little pale blue and bright pink

black royal icing in piping bag with no. 1.5 piping tip

SPECIAL EQUIPMENT

cutters – 3.5cm (1½in) and 2cm (¾in) heart, 1.8cm (¾in) oval and mini circle plunger

ball tool

- 1 For the faces, roll out the white sugarpaste to 3mm (1/8in) thick using spacers. Use a circle cutter (no. 7) to cut 12 circles.
- 2 For one pair of markings, cut two large hearts from thinly rolled out black sugarpaste. Trim off the bottom part of each and position the rounded part on either side of the face. Use the circle cutter from step 1 to trim the edges. Attach with sugar glue.
- 3 For one pair of ears, cut a large heart from thinly rolled out white paste. Cut in half vertically. Trim the pointed end from each half, curl the two sides inwards and lightly pinch the rounded part. Attach the ears horizontally.
- 4 For the forelock, cut a rectangle of black sugarpaste and cut one edge in a deep zig-zag with a knife. Use the back of the knife to score lines to create texture.
- 5 Attach to the top centre of the cow's face. For the horns, roll a pea size ball of white sugarpaste into a pointed sausage, and then cut it in half. Attach them either side of the forelock.
- 5 For the eyes, cut a large heart from thinly rolled out pale blue sugarpaste and a small heart from white. Place the white on the pale blue, leaving a wide margin of blue showing. Using the oval cutter, cut across the bottom of the hearts where the snout will sit.
- 6 For the snout, cut an oval from the pink paste, rolled out to 6mm (¼in) thick. Make indents for the nostrils with a ball tool. Attach the eyes and snout with sugar glue. For the pupils, use the mini circle plunger cutter to cut black paste circles and attach. Pipe on the mouth with black royal icing to one side of the face, adding little curves at the ends.

Baby buttons and bunting cake

By Zoe Clark

FOR THE CAKE

3 cakes – 10cm (4in) round, 10cm (4in) deep; 15cm (6in) round, 11cm (4½in) deep; 20cm (8in) square, 11cm (4½in) deep, each iced in grey sugarpaste

TO DECORATE

45-60ml (3-4 tbsp) royal icing

flower paste – 30g (1oz) white, 80g (3oz) dusky blue (mix blue and black), 65g (2½oz) dusky baby pink (mix pink and brown), 50g (1½oz) dusky deeper pink (mix a larger quantity of pink and brown), 50g (1½oz) mustard (mix yellow and ivory), 50g (1½oz) aubergine (mix purple, pink and brown), 40g (1½oz) olive green (mix green and brown), 15g (½oz) dark grey

SPECIAL EQUIPMENT

28cm (11in) square cake drum, covered with grey sugarpaste at least 24 hours in advance

six hollow dowels, cut to size

two pieces of grey grosgrain satin ribbon – 1.75m (5ft 9in) length of 1cm (½in) wide and 1.15m (3ft 9in) length of 1.5cm (¾in) wide

1cm (½in) circle cutter

templates – large elephant, bird, bunting triangles (download at ideas.stitchcraftcreate.co.uk/patterns)

stitching tool

blossom cutters – six petal 3.3cm (1¼in), five petal 2.6cm (1in) and 2.2cm (¾in) sizes

cutting wheel

button moulds

- 1 Dowel and assemble the tiers on the iced drum, using three dowels in both the bottom and middle tiers. Secure the tiers in place with royal icing. Wrap 1cm (½in) of ribbon around the base of each tier, securing in place with double-sided tape.
- 2 Thinly roll out the white flower paste and use the circle cutter to make enough dots to cover the cake in polka dot fashion. Using edible glue, space the dots evenly, starting on the bottom tier and keeping equal space horizontally and vertically between dots.
- 3 The dots on the upper tiers are started at the back of the cake. On the 15cm (6in) tier, place one dot at the bottom then two above, one in the middle of the tier and one at the top. Go round the cake in one

direction, spacing the dots evenly, both horizontally and vertically. Fill the gaps in between with more dots. The top tier is shallower, so miss out the top row, keeping the spacing consistent.

- 4 Roll out about 40g (1½oz) of dusky blue flower paste to about 1mm thick. Use the templates to cut out the elephant and two triangular pieces with a scalpel or sharp knife. Run the stitching tool around the outside of the shapes and set the triangles aside under a plastic sleeve to prevent them from drying out.
- 5 Place the elephant up against the right side of the front of the cake. Before you stick it in place, remove the dots that would be completely or partly hidden by it. They should come off easily if you haven't used too much glue, but use a sharp knife if necessary. Use edible glue to attach the elephant in place. Cut fresh dots from the remaining white flower paste. Trim to fit around the elephant, keeping to the polka dot pattern, and attach using edible glue.
- 6 Roll out just over half of the dusky baby pink flower paste to 1mm thick and cut out the elephant's ear, the bird and two triangles using the templates. Run the stitching tool around each shape. Stick the ear onto the elephant using edible glue. Attach the bird on the top tier, removing and replacing obscured dots as before. Set the two triangular pieces of dusky baby pink flower paste aside with the blue ones under the plastic sleeve.
- 7 Roll out the dusky deeper pink flower paste to 1mm thick and cut out two more triangles and the bird's wing using the template. Run the stitching tool around the edge of each shape, stick the wing onto the bird with edible glue and place the triangles under the plastic sleeve with the others.
- 8 Repeat to cut out two more triangles each from the mustard and aubergine flower paste and mark them with the stitching tool. Mark a faint point at the top of the middle tier in line with the right corner of the square tier. Mark another point on the opposite side of the middle tier in line with the back left corner. Visualize a curved hanging line between the two points on each side of the cake. There is no need to mark this, as the placing does not need to be exact.
- 9 To make the bunting on the middle tier, attach one of each coloured triangle

onto the front left side in a curve.

Remove any white dots first and replace them with trimmed ones (see step 5) once the triangles are in place. Make sure that the triangles are fairly evenly spaced, approximately 5-10mm (¼-½in) apart. Stick the remaining six triangles around the back of the cake to match the front.

- 10 Roll out the remaining coloured flower paste fairly thinly and cut different sized blossoms using the three cutters. Use edible glue to secure 2-4 blossoms on each side of the bottom tier, ensuring they're evenly spaced and positioned low on the tier. Remove and replace white dots as you go (see step 5). Stick 9-10 more blossoms around the top two tiers, among the bunting and the bird.
- 11 Roll out the olive green flower paste to 1mm thick. Use the stitching tool to mark straight lines along the length of the paste, keeping each line close to the next. You will need enough stems for each flower around the bottom tier. Make straight cuts at either side of the stitching lines using a sharp knife. Stick the stems round the cake with edible glue, trimming to fit under the flower heads as you go.
- 12 Use a cutting wheel or a sharp knife to cut small leaves in different sizes from the olive green flower paste. Run the stitching tool through the centre of each leaf, from the tip to the base. Randomly stick one or two leaves onto the flower stems and coming out from beneath the 'floating' blossoms, trimming at the base with the blossom cutter if necessary.
- 13 For the buttons, smear white vegetable fat lightly into the button mould. Roll a small ball of coloured flower paste to fill the mould. Push it into the mould and smooth the back flat with your fingers. Pop the button out, trying not to distort the shape. Make a button for each flower centre, varying the size and colour, and secure in place with edible glue.
- 14 Thinly roll out dark grey flower paste and cut 10x1.5mm strips for the string. Use edible glue to secure the strips between and overlapping the triangular pieces to join up the bunting. Cut another tiny strip for the elephant's eye and stick it to the elephant in a curve. Cut three more tiny pieces and attach to the eye to create eyelashes. Lastly, roll a tiny ball for the bird's eye and attach using edible glue.
- 15 Secure some 1.5cm (¾in) grey grosgrain satin ribbon around the base drum.





Superhero cityscape cake

By Zoe Clark

FOR THE CAKE

one 13cm (5in) round, 11.5cm (4½in) deep cake and one 18cm (7in) round, 13cm (5in) deep cake with piñata party effect (optional – multicoloured sponge layers with carved out cylinder full of sweets), layered, filled and coated with buttercream or ganache and chilled

TO DECORATE

flower paste – 200g (7oz) white, 200g (7oz) black, 75g (2¾oz) red, 60g (2¼oz) blue

one 23cm (9in) cake drum iced in black sugarpaste

sugarpaste – 450g (1lb) yellow, 1.25kg (2lb 12oz) white

edible icing sheets – one blue with darker blue dots, two yellow with orange dots

¼ quantity of royal icing (made from 500g (1lb 1oz) icing sugar, 2 medium free-range egg whites and 75ml (2½fl oz) water)

SPECIAL EQUIPMENT

three dowels cut to size

3cm (1¼in) star cutter

75cm (28in) length of 1.5cm (¾in) black ribbon

scalpel

- 1 Start by making the number exclamation bubble, so it can dry out completely before attaching. Roll out about half the white flower paste to about 2-3mm (⅛in) thick and carefully cut the outer exclamation bubble. On the blue dotty edible icing sheet, draw a smaller exclamation bubble using a black edible pen. Cut outside the black outline with a

scalpel and ruler or sharp pair of scissors. Stick the dotted piece onto the white flower paste using a little edible glue and set aside to dry.

- 2 Ice the 13cm (5in) round cake with white sugarpaste. Use a sharp knife to slice off the icing on top of the cake. Roll out 200g (7oz) of yellow sugarpaste to 3-4mm (⅛in) thick and cover the top of the cake. Cut around the top edge, trimming away the excess icing to leave a clean edge. This works best if the paste is soft, but if it is fairly firm, wrap a collar around the sides first then cover the top.
- 3 Cover the 18cm (7in) cake as in step 2, then dowel the cake. Assemble both tiers on the prepared cake drum.
- 4 Measure the height of the top tier and mark up this length along the width of one of the yellow dotty edible icing sheets. Cut across this width to create a strip to wrap around the top tier. You may need to trim the sheet first if there are any rounded corners. Brush a small amount of edible glue onto the cake and attach the edible icing sheet.
- 5 Use the second icing sheet to cover the rest of the top tier; measuring and trimming first and securing with edible glue, as in step 4. You won't need the full length of the sheet this time. Make sure the pattern matches up on one side – the other becomes the back of the cake.
- 6 Use the leftover side of the yellow edible icing sheet to wrap around the top of the 18cm (7in) tier. You will need to use the leftover piece from the second top tier strip to finish covering the cake.
- 7 Thinly roll out the black flower paste and cut out skyscraper silhouettes in different shapes and sizes with a sharp knife. Start by cutting basic rectangular shapes – the buildings should be 10-13cm (4-5in) tall

and 1.5-3cm (½-1¼in) wide. Cut out corners from some of the shapes to add interest. Secure the silhouettes to the bottom tier with a little edible glue, leaving a 4-8mm (⅛-¼in) gap between each one.

- 8 Thinly roll out the red, blue and remaining white flower paste and cut out smaller skyscrapers to be put in front of the black ones. You need about six of each colour, along with any handy spares. Cut out two stars using the star cutter and cut the required number freehand from the remaining red flower paste. Set everything aside to dry on a flat surface. It's a good idea to make two number toppers, just in case one gets damaged.
- 9 Use the edible black pen and a ruler to colour around the edges of the stars and number. Outline the top and sides of each skyscraper and draw in simple windows and building feature details. You can attach some leftover edible blue icing sheets onto the blue skyscrapers using edible glue and outline with edible pen if desired. Try to make each skyscraper different to add interest to the design.
- 10 Stick the skyscrapers onto the cake with royal icing, alternating the colours.
- 11 Secure the number to the exclamation bubble with a little royal icing and attach it to the cake. To make sure it is well secured, tear away a little of the yellow edible icing sheet from the top tier first and stick the exclamation bubble directly onto the sugarpaste. Finally, attach the two red stars directly onto the yellow edible icing sheet on the top tier.
- 12 Finish by securing some black ribbon around the base board.



Paintball party cake

By Zoe Clark

FOR THE CAKE

20cm (8in) round, 13cm (5in) deep, and 13cm (5in) round, 11.5cm (4½ in) deep cakes with camouflage effect (optional – green and chocolate colouring in sponge mix blobs before baking), filled with buttercream/ganache and chilled

TO DECORATE

500g (1lb 2oz) buttercream or ganache sugarpaste – 1kg (2lb 4oz) light green, 200g (7oz) each of green, brown and black

**dust colours – bright pink, bright yellow
lemon extract**

½ quantity of royal icing (see quantities on page 109)

flower paste – 670g (1lb 8oz) white, 50g (1¼oz) each of yellow, bright pink and black

paste food colouring – foliage green and black

SPECIAL EQUIPMENT

28cm (11in) round cake board, iced in brown sugarpaste

round drum or cake cards – 20cm (8in), 13cm (5in), 10cm (4in) (optional)

15cm (6in) and 9.5cm (3¾in) round, 5mm (¼in) thick pieces of foam board

flower cutters

cutting wheel

multi-holed piping tip (no. 234, Wilton)

piping bag

circle cutters – 10cm (4in) (optional), 7.5cm (3in), 7cm (2¾in), 6cm (2½in), 4.5cm (1¾in), 3cm (1¼in)

Tappit number cutters

1m (40in) of 1.5cm (½in) black ribbon

1 To shape the cake, cut a diagonal slope across the top of the 20cm (8in) cake. If you can cut through in one clean piece, you can flip the piece over, placing the thickest part onto the tallest point on the cake. Secure it onto the cake with a thin layer of buttercream and run your knife across the surface of the slope from different angles to make sure it is flat. The angle of the slope is up to you. Mine goes from a 13cm (5in) high point to a 7.5cm (3in) low point. Place a 20cm (8in) cake drum on top and flip upside down.

2 Use buttercream to stick the 15cm (6in) round piece of foam board onto the

centre of the cake. Start carving down and out towards the 20cm (8in) cake drum to achieve neat, flat sides all the way around the cake. Make sure your knife stays angled outwards.

3 Flip the cake the right way up and remove the drum. Place a 10cm (4in) drum or cutter in the cake centre and make a cut around it to mark the size. Carve out a flat ledge in the middle of the cake for the top tier to sit into. Do not cut down into the cake on the lower side of the slope – the ledge should taper and meet with the sloping surface at the 10cm (4in) circle mark. When you are happy with the shape, cover it in buttercream and refrigerate to set firm.

4 Repeat steps 1-3 for the 13cm (5in) top tier, using a 9.5cm (3¾in) round foam board for the tapered base and omitting the central ledge. You want the cake to be 11.5cm (4½in) at the highest point and just under 7.5cm (3in) at the lowest.

5 To create the icing camouflage effect, roll out the green, brown and black sugarpaste to 2-3mm (⅛in) thick. Use the flower cutters to cut pieces from each colour; then use a cutting wheel to change the shapes by cutting randomly in half across the petals. Keep the shapes under plastic to prevent them drying out.

6 Roll out the pale green sugarpaste to about 5mm (¼in) thick. Working quickly, place the coloured shapes onto the paste, keeping the sugarpaste covered around the areas you are not working on. Use a large rolling pin to roll the shapes into the sugarpaste until it is about 3-4mm (⅛in) thick.

7 Cover the 20cm (8in) round cake with the camouflage sugarpaste, taking care around the top edge, where the icing is more likely to tear. Cup the sugarpaste gently upwards with your hands to help it stick to the cake top and use your fingers to help tease it into the round ledge.

8 Smooth and trim away the excess sugarpaste. To get a sharper angle around the top of the cake, use two smoothers to push the icing into the edge. Work around the cake and keep smoothing the top and sides again as you go.

9 Repeat steps 7-8 to cover the top tier with white sugarpaste in the same way. Set the cakes aside for a few hours so the sugarpaste can harden a little.

10 Carefully pick up the top tier and check it fits into the ledge on the bottom tier. If

necessary, use a sharp knife to shave icing from inside the ledge. Dowel the cake.

11 Before assembling the cake, decorate the top tier with the paint splat effect. Mix the bright pink dust with lemon extract so it's wet enough to flick, but not too watery. Wet your flat brush with the 'paint' then, holding the brush close to the cake, pull the bristles back with your finger and let go! Repeat once or twice more in the same place to get a denser colour; then dab over the centre of the splat for the effect of a paintball hit bursting. Repeat around the cake and then with the bright yellow in the same way. Set aside for 30 minutes to dry.

12 Attach the bottom tier to the centre of the prepared cake board. Secure the top tier in place using royal icing, making sure the tallest point of the top tier is lined up with the lowest point on the bottom tier.

13 Roll marble-sized balls from yellow, bright pink and black flower paste and use edible glue to secure them in a random order around the base of the top tier. You need about 12 balls in each colour. Paint the balls with pink and yellow dusts mixed with lemon extract as in step 11.

14 Fit the multi-holed piping tip into a bag and fill with foliage green royal icing. Pipe grass around the bottom tier, squeezing small amounts and pulling away.

15 To make the topper, roll out 20g (¾oz) of black flower paste to 3-4mm (⅛in) thick and cut out a circle with the 4.5cm (2¾in) cutter. Insert a cocktail stick about a third of the way in. Roll out some more black flower paste to 2mm thick and cut out two 7.5cm (3in) circles with the cutter. Thinly roll out the white flower paste and cut out a 7cm (2¾in) circle. Set everything aside to dry.

16 Use the black edible pen and small circle cutters to draw the target onto the white flower paste. Use a ruler to draw in the cross, then flick pink paint onto one side of the disc (see step 11). Thinly roll out black flower paste and cut out the number with the Tappit cutters. Secure it to the centre using edible glue.

17 Stick the pieces of the topper together with black royal icing and set aside to dry. Roll a ball of yellow flower paste, attach it to the centre of the top tier with edible glue and push the topper down inside it, securing it in place with edible glue.

18 Finish by securing some black ribbon around the base board.

Project and photography taken from *Simply Perfect Party Cakes For Kids* by Zoe Clark, published by David & Charles, £15.99



Templates

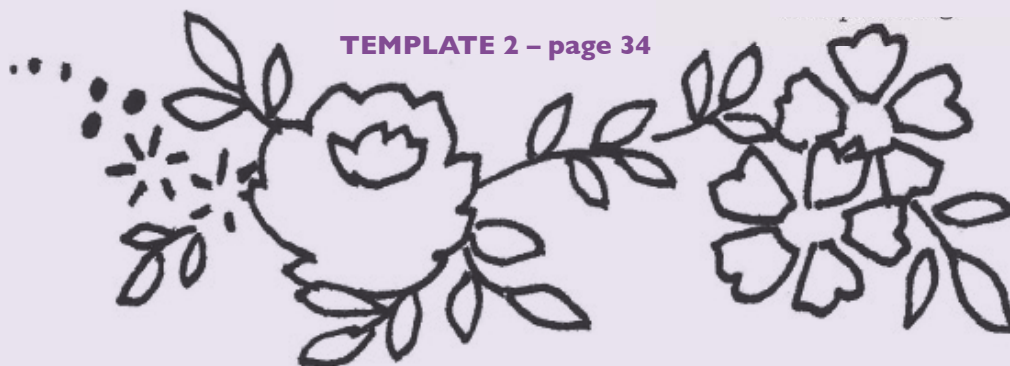
Here are the templates that you will need for some of the cakes in this magazine. Trace over them at this size to use in your cake decorating projects, then scale to your desired size.

Painting techniques on page 31-36

(By Natasha Collins from *The Painted Cake*, published by Murdoch Books)



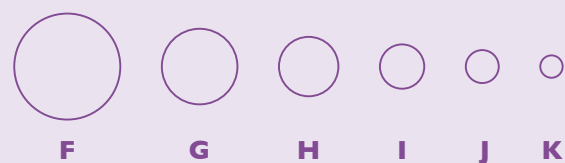
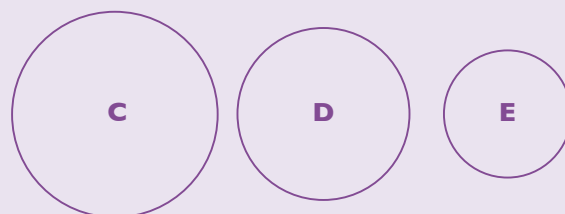
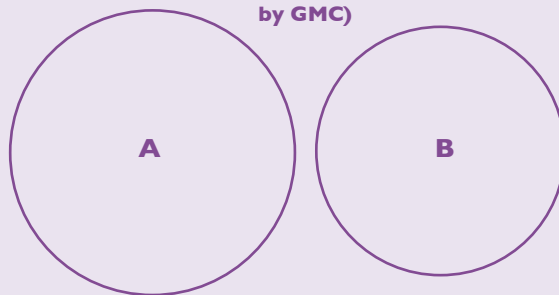
TEMPLATE 1 – page 32



TEMPLATE 2 – page 34

Sizes for the sugarpaste balls for the Pig topper on page 50

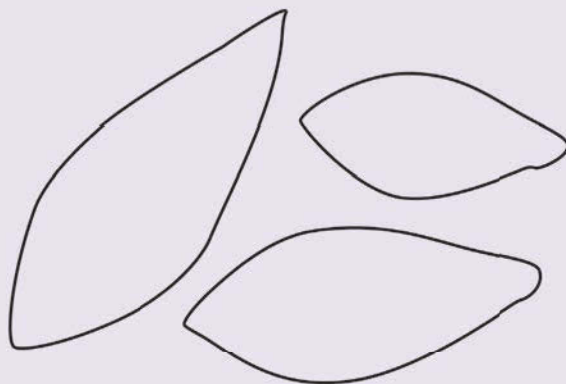
(By Ann Pickard from *Cake Toppers*, published by GMC)



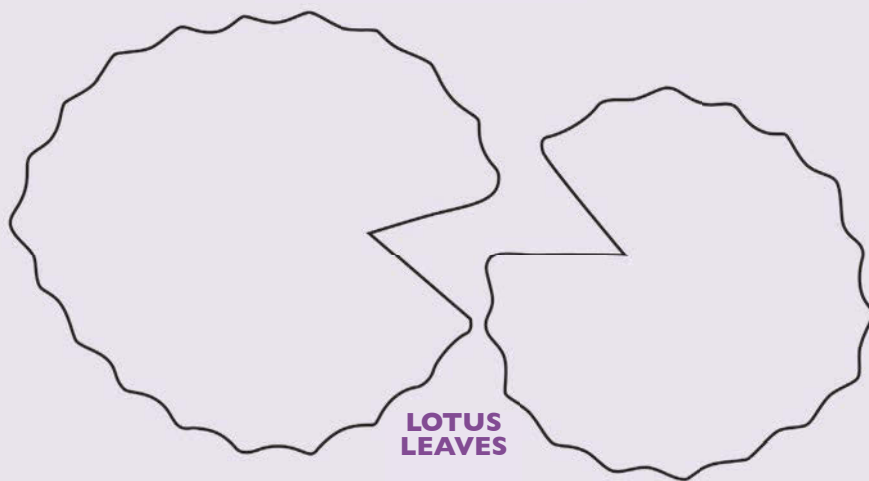
TEMPLATE 3 – page 36

Pirate birthday cake on page 100

(By Trudy Mitchell from JellyCake,
www.jellycake.co.uk)



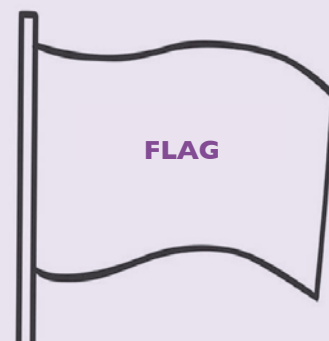
LOTUS



LOTUS
LEAVES



ANCHOR



FLAG

Indian finery cake on page 44

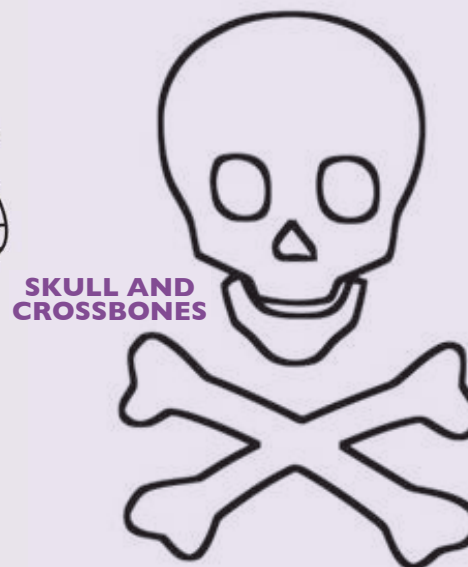
(By Rosalind Chan from *Creative Cakes*, published
by Whitecap Books)



PEACOCK



PIRATE HAT



SKULL AND
CROSSBONES



In the kitchen with...

Sherry Hostler

If you're looking for a cake with style and personality, you need look no further than Sherry Hostler and her business, The Cake House. You can see two fabulous examples of her cake making art on pages 68 and 102 and find out more about how she came to create such sweetness right here...



When and how did you first begin decorating cakes?

I was stuck in a job that I hated around seven years ago and desperate for a change. I loathed this job so much I would cry on the way to work, so my make-up would resemble Alice Cooper's by the time I arrived! I decided that I would retrain to do something different and, as I had always been quite 'arty', it was a toss-up between cake decoration and silver jewellery making. I chose cakes as I thought there would be less equipment involved and I could eat the leftovers!

What was your first ever design?

My first ever design makes me want to weep when I look back at it. It was for a Grand Prix enthusiast, and featured a track, a little car and an awards podium. That's it! I didn't even cover the cake board. It was so simple a child could make it. I was so proud of it back then, but thank goodness I improved!

When and why did you decide to set up The Cake House?

I initially started making cakes for friends and family while still at my horrible job, just to see how I got on. After about a year of doing

this, and my order book growing so rapidly that I was working some very late nights, the time came to go legit and set up a proper company. And The Cake House was born.

Can you sum up your style?

In one word – diverse.

Have you got a favourite decorating technique?

I do like a bit of modelling. There's nothing better than getting stuck in and making things by hand. I can literally lose hours doing it.

What's your best success so far?

This is purely a personal success. A while ago, I designed and made a burlesque style wedding cake which I entered into the Cake International competition and won gold. I got my inspiration for the cake from the very glamorous Ms Dita Von Teese, of whom I am a huge fan. I emailed Dita's management with a photograph of the cake, and I received a personal reply from Ms Von Teese saying how much she loved it. Gob... smacked!

What inspires your design ideas?

They leap out at me from all over the place. I have a huge folder of sketches, which are begging to be made into cakes, plus other scraps of paper with cake drawings scattered all over the house. I sometimes wake up in the middle of the night with a complete cake designed in my head! There is no escape.

What would be your top tips for anyone just starting to decorate?

Do it because you love it, because other than a fortunate few, it is hard to make your fortune from it.

What's the easiest technique to start with as a beginner?

Embossing is a nice technique to get started with. It's easy to do and then you jazz up your designs by painting them too.

What's the most unusual cake you've been asked to create?

The ones that stand out are the Sandcastle Wedding Cake, Nightmare Before Christmas Wedding Cake (with curly mountain), and my favourite, The Highland Cow.

What's your advice for anyone thinking of creating their own wedding cake?

Make sure you dowel and stack the tiers properly. The last thing you want on your wedding day is a cake that decides its going to take a nose dive to the floor.

You have a range of cakes for dogs – how did this come about?

I have a gorgeous German Shepherd called Chilli, who I'm totally bonkers about. I did a little bit of research on doggy friendly ingredients and baked her a birthday cake. I posted a picture of the birthday girl with her cake on social media and got inundated with orders from other people who adore their pooches. I ended up being invited onto BBC Radio to be interviewed while the presenter's chihuahua tried to lick my face.

What future plans do you have?

I'm hoping to have a book on the shelves in the not too distant future, and to make the world a happier (slightly pudgier) place!

For more from Sherry Hostler, visit The Cake House at www.thecakehouse.biz



THE CAKE & BAKE SHOW

IN ASSOCIATION WITH



www.thecakeandbakeshow.co.uk

Enter our cake competition themed 'Children's Stories'

The Cake & Bake Show, in association with Neff, is looking for professional, semi-professional and amateur bakers to enter their own interpretation of children's stories. Your creation can be anything from a character in a children's book to an iconic scene in a movie or a combination of all your favourites from over the years! Whether big or small, cupcakes to 3 tiered extravaganzas, the design will be totally up to the decorator as long as it adheres to the theme - be as creative as you like.

CALLING BAKERS AND CAKE DECORATORS!

At The Cake & Bake Show, we like to celebrate the works of some of the country's best cake designers and decorators at our Iconic & Expert Display Feature Area and we need your help! If you are an artisan cake designer, own a bakery, café, patisserie or eatery and you're interested in showcasing your craft or someone in your company to showcase their talent and inspire a passionate foodie audience, then this is a fantastic opportunity for you to promote yourself or your company to an audience of over 30,000 people!

Some of the perks if you get shortlisted:

- 4ft x 2 ft display area – for you to build and design your display
- A4 plaque including contact details & a 50-word narrative/ bio
- Listing on the website page with a link to your website
- Social media promotion to over a combined 320,000 followers

Please visit The Cake & Bake Show website for more information.



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